



NZ HOPS - DATA SHEET

The hops with a difference

NEW ZEALAND CASCADE

Breeding: This hops origins stem from an early US breeding program circa 1956 and was the first commercially bred hop to emerge from the USDA-ARS program when released in 1972. It was bred from crossing an English Fuggle with a male selection believed to have been a crossing of Fuggle with the Russian variety Serebrianka.

Selection: During selection this hop displays quite exceptional levels of citrus moving more toward grapefruit characteristics. Similarities exist between New Zealand grown and USA grown Cascade, however agronomics and what vintners describe “terriour” does impact in what many selectors describe as positive for the New Zealand type. Bright colour and tight compact cone shape give it instant appeal and the power of its resinous mix on the senses makes it a real standout during selection.

Brewer’s notes Performs well when used as a single variety across multiple kettle additions or when singled out as a late gift. Can do some really great things for the hop advocate when matched up with some of the New Zealand aroma heavy weights such as Motueka or Riwaka. A fun hop in the brewery which literally sighs with pleasure when plunged into a hop back.

“A personality of its own”

Grower comments:	Maturity	Early season
	Yield	Medium
	Growth Habit	Vigorous, columnar frame
	Cone Structure	Cylindrical, open, loose cones
	Disease Resistance	New Zealand is hop disease free.
	Storage Stability	Good (New Zealand Grown)

Technical Data HPLC & Oil Composition (Measured within 6 months of harvest, stored at 0 °C)

Alpha Acids	6.0 – 8.0 %
Beta Acids	5.0 – 5.5 %
Cohumulone	37.0 % of Alpha Acids
Total Oil	1.1 ml oil per 100 gram cone weight
Concentration	180 uL Oil/gram Alpha
Myrcene	53.6 %
Humulene	14.5 %
Caryophyllene	5.4 %
Farnasene	6.0 %
Citrus-Piney Fraction	6.1 %
Floral Estery Fraction	2.2 % (Linalool 0.3 %)
Xanthohumol	0.3 %
Other	9.0 %

Applications: Typically employed in “new world” style pale ales creative brewers are also adding late into summer ales where its hallmark refreshing citrus aroma and oils profile give a refreshing summery finish.