

NEC

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IRON[®]



Pineapple



Citrus



Stonefruit



Passionfruit

the originators.[™]

nzhops[™]

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NECTARON®

Intensely tropical aroma, gushing with character

Evoking the unmistakable aromas of the tropics, Nectaron captures the senses and tantalises the tastebuds, with crafted notes of pineapple, passionfruit, peach and grapefruit. Already proven to add abundant character to styles such as Strong Pale Ales and IPAs, this is a hop that can sing by itself or add an undeniable 'wow' to any brew in the making.



Brewer Insights

Matt Brynildson, Brewmaster,
Firestone Walker Brewing Company

Nectaron® has plenty of Southern Hemisphere tropical notes while also delivering some punchy Pacific Northwest vibe. Big tropical aroma, great for Hazy IPAs. A hop that plays well with others and on its own.

Brewing

Nectaron® provides an intense mix of distinctive pineapple stone fruit citrus that lends itself perfectly to a range of beer styles including NEIPA, IPA, Pale Ales and Lagers. Nectaron is best used late or when dry hopping and has proven itself as an award winning hop, delivering a consistent dose of high quality tropical hop character every time.

Breeding

A triploid aroma type hop developed in collaboration with New Zealand's Plant & Food Research. Passionately crafted over 17 years by the hands of New Zealand's Godfather of Hops – Dr. Ron Beatson. Nectaron® Brand HORT4337 is a full sister to Waimea. NR has both North American & European (Saaz) ancestry.

Selection

First impressions are intense tropical fruit and citrus aroma during selection.

Tech Specs

HPLC & Oil Composition

(Measured within 6 months of harvest, stored at 0 degrees C)

Alpha Acids	11-13%
Beta Acids	4.5 - 6%
Cohumulone	26 - 28% of Alpha Acids
Total Oil	1.5-2 mL oil per 100gm cone weigh
Concentration	0uL Oil/gram Alpha
Mycene	52.1%
Humulene	21.2%
Caryophyllene	5.7%
Farnesene	0.3%
Citrus-Piney Fraction	3.9%
Floral Estery Fraction	2.2%
H/C Ratio	3.6

Hop Aroma Profile

