

RIWAKA

Breeding: A triploid aroma type bred during the development of New Zealand hops

"hops with a difference" programme. Riwaka also came out of this plant-breeding strategy through crossing "Old Line" Saazer with specially developed New Zealand breeding selections. Released by HortResearch

Riwaka Hop Research Centre in 1997.

Selection: Riwaka is a real standout during selection especially when "rubbing up"

the freshly kilned cones for aroma scores. Its powerful grapefruit "citrus" characters are literally breathtaking. This variety is typically seen to have

higher then average oil, almost double that of its Saazer parent.

Brewer's notes: If you want to say "hops" in your beer than this variety says it all. The pure

weight of the oil character experienced during selection carries right through to the glass. A punchy addition to the new-world styles of Pale Ale and regional Pilseners. A cult hero that is established in the New Zealand craft

beer culture.

"A bold hop that makes a statement"

Grower remarks: Maturity Early season

Yield Low to Medium Growth Habit Columnar frame

Cone Structure Cylindrical, open, loose cones

Disease Resistance Not defined as New Zealand is hop disease free.

Storage Stability Good

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

Alpha Acids 4.5 - 6.5 % Beta Acids 4.0 - 5.0%

Cohumulone 36 % of Alpha Acids

Total Oil 1.5 mls oil per 100 gram cone weight

Concentration 233 uL Oil/gram Alpha

Myrcene 68 % Humulene 9.0 % Caryophyllene 4.0 % Farnasene 1.0 % Citrus-Piney Fraction 5.9 %

Floral Estery Fraction 2.8 % (Linalool %)

Xanthohumol 0.3 % Other 6.7 %

Applications: Suitable where traditional Saazer types would be employed, however this

hop will impart it's very own zeal when employed as a late kettle addition to

showcase a unique oil profile.