

NZ Southern Cross

A dual-purpose soft bittering hop with a citrus “lemon zest” character with hints of pine

Applications

Alpha Acids and Total Oil matched with low cohumulone find this extraordinary hop several applications, single or multi-purpose to achieve subtle citrusy lager to big fruity driven ales.

Breeding

NZ Southern Cross is a triploid cross between the New Zealand variety Smoothcone and a 1950's research variety bred from a crossing of an early North American type known as the Cali (short for Californian) with the ubiquitous English Fuggle. Released from New Zealand's HortResearch hop breeding programme at Riwaka in 1994.



Brewing

A kettle variety of the highest order NZ Southern Cross imparts a soft bitterness with a subtle resinous quality. The essential oil component is such that it can deliver a delicate balance of citrus and spice when added at the end of boil or a much bigger punch in the hopback or direct to the fermenter .

Grower Comments

Maturity: Mid season
Yield: Good
Growth Habit: Vigorous, early growth, clavate frame
Cone Structure: Long medium density
Disease Resistance: New Zealand is hop disease free
Storage Stability: Good

Alpha Acid	11-14
Beta	5-6
Cohumulone	25-28
Total Oil	1.2
Concentration	86
Mycene	31.8
Humulene	20.8
Caryophyllene	6.7
Farnasene	7.3
Bpinene	
Citrus Piney Fraction	6.9
Floral Estery Fraction	2.7
Xanthohumol	0
Other	0.01
H C Ratio	3.1