

superdelic™

Superdelic is a triploid variety (cultivar) that was crossed by Dr. Ron Beatson in 2012 through our partnership breeding program with Plant and Food Research (PFR). Superdelic was developed from both European and North American ancestry. After showing promise in clonal selection trials, and showing sensory attributes of red fruit in pilot brewing trials, Superdelic was fast-tracked into the NZ Hops trial hop farm programme in 2017, due to its unique aroma and chemistry profile.

The oil chemistry profile of this hop is totally unique in flavours & aromas



Berry fruit



Citrus



Candy/Lolly



Tropical fruit

“I’ve never come across a New Zealand hop like this.”

Ned Bowring and Justin Corbitt from Deeds Brewing

superdelic™

(9-12% AA / Total Oils 1.5-2.2%)

Brewer insights

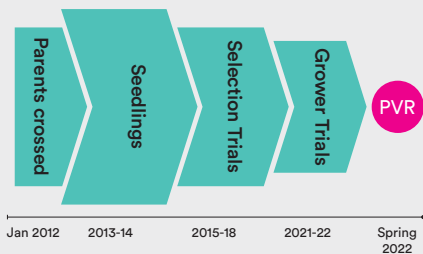
Sawmill Brewery, New Zealand
NZ Hops Bract Brewing Report – Trial NZH-102

Beer style brewed: Hazy IPA 6.0%

Single hopped NZH-102 Hazy IPA - Whirlpool hop 4 g/L, DH1: 1.3 g/L @ 38% AF, DH2: 8 g/L @ 65% AF.

- Big notes of sweet berry in the final product, potentially from the biotransformation. We felt that there were bigger aromas of citrus and mango with the raw hop and early fermentation dry hop. Well-balanced resinous backbone that helps round out the profile.
- Lent itself well to our Hazy IPA. New world pale ales and IPAs would benefit best. Beers with a more pronounced ester character from kviek yeasts may also do well with this hop, as it seems to change quite drastically with biotransformation. It would be worth noting what characteristics come forward with a more traditional cold dry hop (ripe mango, tropical) as we dry hopped entirely during active fermentation (sweet berries, bright citrus).
- We hopped quite aggressively in the fermenter (9.3g/l DH total), and certainly provided the intensity we were looking for.
- It was an interesting hop to work with, provided a lot of characteristics that we don't feel are common to more classic NZ hops. We are looking forward to using it again in other styles and pushing it further.

Breeding timeline for Superdelic

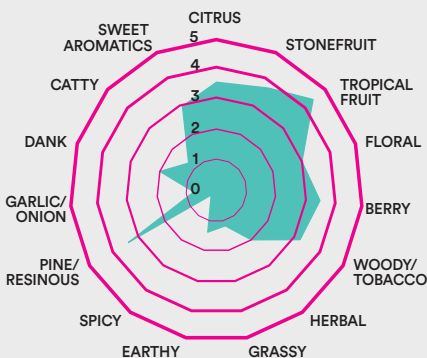


Hop data

Harvest Window: Mid-Late March

Trait	Superdelic	Range
Alpha acids (HPLC) %	11.6	9 - 12
Beta acids (HPLC) %	4.0	3 - 5
cohumulone (% alpha acids)	29	26 - 30
Total oils (ml/100g) %	1.75	1.5 - 2.2
Myrcene %	34.3	30 - 38
Caryophyllene %	8.5	7.5 - 10
Farnesene %	0.3	0.1 - 0.5
Humulene %	21.6	18 - 30
Geraniol %	1.6	1.2 - 1.8
B-pinene %	0.2	0.1 - 0.3
Linalool %	0.5	0.4 - 0.7

Superdelic sensory



Brewing properties

A versatile hop that can be used as a single hop addition and has great synergies in combination with other hops. Pairs well with Citra, Simcoe, Nelson Sauvin, Motueka and Riwaka.