

# super delic<sup>TM</sup>

In a world where you be anything, be Superdelic.

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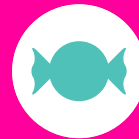
**The oil chemistry  
profile of this hop  
is totally unique in  
flavours & aromas**



Berry fruit



Citrus



Candy/Lolly



Tropical fruit

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

**Ned Bowring & Justin Corbit**  
**Deeds Brewing, AUS**

# superdelic™

Alpha Acids 9-10.5% / Total Oils 1.3-2.2%

## Brewer Insights

We've paired it with Nelson Sauvin™, Riwaka™ and Motueka™ as well as Citra, Mosaic and Strata and what we've discovered is that when we use big hops like Mosaic or Nelson, they really dominate – they bully the other hops into submission. But with Superdelic, no matter how much we threw at it, we still got this incredible Superdelic expression. Whereas some other hops sit in the backseat when they're with other hops, Superdelic becomes more expressive and bigger. It's like the other hops you pair with lift it up further. We find with New Zealand hops that using them at even 10 to 15 per cent of the hop bill you can taste them and smell them, and you know they are there, but Superdelic is even more elevated. It's so bold – I'd put it in every beer we make if I could.

**MAX SCHAFFER, BREW MASTER**  
**PURE MADNESS BREWERY GROUP, USA**

## Applications

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™.

## Breeding

Superdelic is a triploid variety (cultivar) that was crossed by Dr Ron Beatson in 2012 through our partnership breeding programme with Plant & 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 berry 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.

## Hop Data

Trait %	Mean	Range
Alpha Acids	9.8	9-10.5
Beta Acids	3.3	2.9-3.6
Cohumulone	29	26-30
Total oils	1.6	1.3-2.2
Myrcene	24	20-35
Caryophyllene	10	7.5-12
Farnesene	0.2	0.1-0.5
Humulene	25	20-30
B-pinene	0.2	0.1-0.3
Linalool	0.5	0.4-0.7
Geraniol	1.8	1.2-2
Floral-estery products <sup>a</sup>	2.7	2-3.5
Citrus-piney products <sup>b</sup>	10	8-12

<sup>a</sup> Linalool, geraniol, geranyl isobutyrate, geranyl acetate.

<sup>b</sup> Cadinene, limonene, muurolene, selinene

## Hop Aroma Profile

