

# MOTUEKA<sup>TM</sup>

the new wave.

Motueka Est. 1996.

A taste so new,  
it never gets old.



Fresh Lime



Citrus



Tropical Fruit



Lemon Zest

Motueka<sup>TM</sup> (Mor-too-ek-a) is a zesty, limey hop that rode a new wave of hop craft when we first released it back in 1996, and continues to ride that wave today.

An aroma hop with a distinctive fresh crushed citrus “Mojito” lime character.

 ORGANIC Motueka<sup>TM</sup> also available

# MOTUEKA™

Alpha Acids 5.5-10%  
Total Oils 0.8-1.4%

## BREWER INSIGHTS

This is a workhorse in our brewery, like using lime with food the citrus characteristic in this hop makes your entire hop load pop out of the glass. Its versatility means we can use it across the spectrum of styles from light lagers to robust IPA's. It's extremely effective combined with some of NZ's other unique hops, particularly Riwaka and Nelson Sauvin to give a distinctively New Zealand flavour.

**MIKE SUTHERLAND**  
SAWMILL BREWING CO, NEW ZEALAND

## APPLICATIONS

An outstanding hop in many applications from first kettle additions through to late gift. A unique aroma and flavour profile for producing bigger styles. Excellent when used in multiple additions from a single hop bill and sits well on the palate to balance speciality malt sweetness.

## BREEDING

A seedless triploid aroma type developed by the New Zealand's Plant & Food Research. Motueka™ has both European (Saaz) and North American ancestry.

## HOP DATA

Trait %	Mean	Range
Alpha Acids	7.0	5.5-10.0
Beta Acids	5.4	4.5-6.5
Cohumulone	29.0	28-31
Total oils	1.0	0.8-1.4
Myrcene	65.0	60-69
Caryophyllene	1.2	0.8-1.8
Farnesene	8.0	6-10.0
Humulene	3.5	1.0-5.0
B-pinene	0.8	0.7-1.0
Linalool	0.8	0.7-1.0
Geraniol	1.2	0.8-1.3
Floral-estery products <sup>a</sup>	2.8	2.0-4.0
Citrus-piney products <sup>b</sup>	8.3	6-10.0

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

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

**ORGANIC** Motueka™ also available

## HOP AROMA PROFILE

