

**CLAYTON
HOPS™**



**HOP HARVEST 2026 REPORT
NEW ZEALAND**

May 2026

WELCOME FROM THE CEO



It is a privilege to step into the role of CEO at Clayton Hops, and to bring you our second annual harvest report. I have spent the previous six years as General Manager of Farming Operations at Clayton Hops, working closely with our exceptional growing teams while also supporting the commercial business of Clayton Hops.

Early in the role as CEO I asked our customers for honest feedback on our products, our service, and how we operate as a business. The feedback was positive and centred on two things: the quality of our people, and the quality of our products. Customers told us that the team at Clayton Hops, their responsiveness, their expertise, their genuine desire to help brewers get the best possible result is something that sets us apart. And the products themselves? The investment we have made in our processing infrastructure, and our relentless focus on getting fresh, high-quality product to market as fast as possible, is being felt. Our Faster, Fresher, Better commitment is not a marketing line, it's something our customers are tasting in their beer, and telling us about.

We have something genuinely special here at Clayton Hops. New Zealand produces aroma hop varieties and flavours that cannot be replicated anywhere else in the world, and Clayton Hops is committed to getting them to brewers globally in the finest form possible.

I also want to take a moment to acknowledge two important changes to our leadership. Brian Clayton has transitioned to a strategic board role, and I extend my gratitude to him for everything he has helped the team to build, the Clayton Innovation Project, the world-class processing operation, the Amplifire™ range and the global industry relationships. Brian created the foundations this business stands on and his continued involvement at board level is something we value greatly. I am also delighted to welcome David Cryer as our newly appointed Chair, bringing strong governance and leadership with many years in the brewing industry that will serve Clayton Hops well as we continue to grow and improve our business.

CY26 was not without its challenges with a difficult growing season which affected the whole industry. But as noted in the pages that follow, quality held firm, our processing performance reached a new high, and NZ RHAPZODY™ made its debut to the world in style. We are proud of what we have built. And we are just getting started.

Paul Teen
CEO





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SNAPSHOT FROM THE CEO



HARVEST PERIOD

The CY26 New Zealand hop harvest commenced in late February 2026 and concluded in late March, consistent with prior seasons. The Tasman region – home to over 95% of New Zealand’s hop production – experienced a challenging growing season but delivered excellent harvest conditions, with hot, dry and settled weather from late February onward.



PRODUCTION & QUALITY

Industry-wide yields were below expectation across most key varieties, due to the difficult growing season. Quality, however, remained high. Alpha acid and total oil volumes held well within normal variety ranges across the Clayton Hops portfolio, and our sensory assessments confirm a season that delivered genuine character and distinction.



NZ RHAPZODY™ LAUNCH

CY26 marked the official commercial launch of NZ Rhapzody™ – formerly CIP 014 and Clayton Hops’ first release from the Clayton Innovation Project. The launch was celebrated during harvest in Nelson, with brewers from around the globe in attendance. NZ Rhapzody™ was picked at the very end of harvest – looking and smelling exceptional.



PROCESSING SPEED

All CY26 T90 hop pellets were processed, packaged and sealed by 1 April 2026 – days after the final bales were received from our farms. This is our fastest paddock-to-sealed-pellet turnaround, and a new benchmark for our Faster, Fresher, Better initiative.

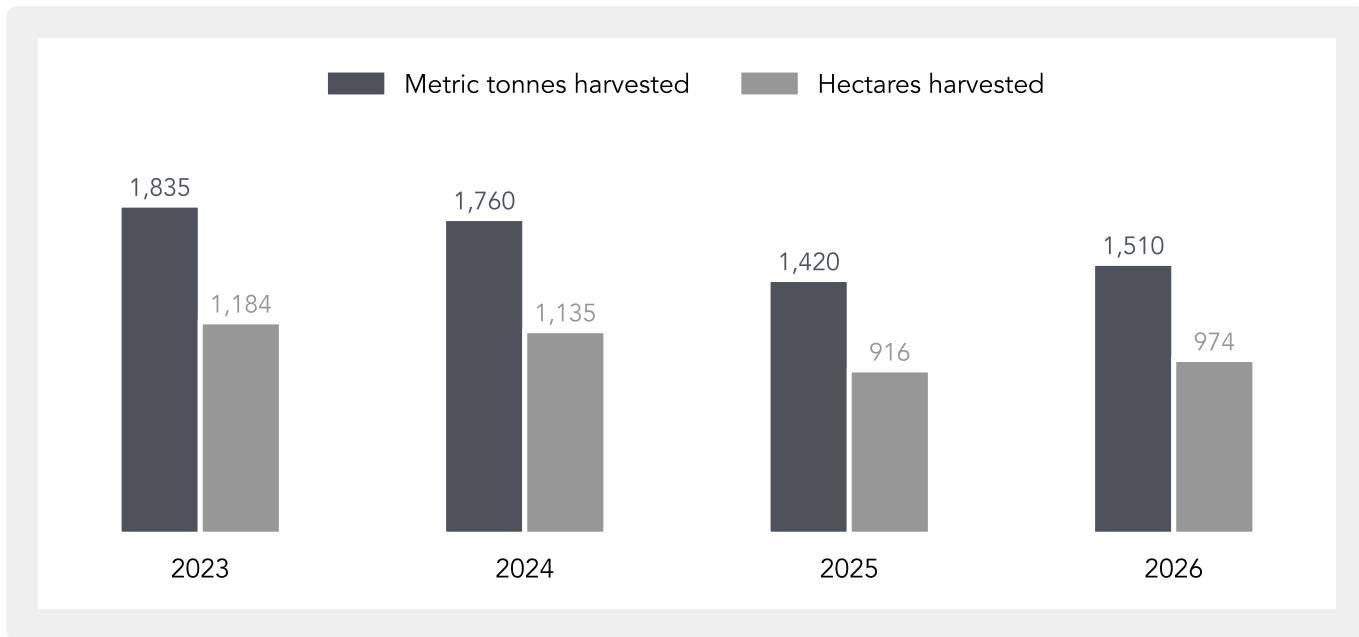
CY26 at a glance for brewers:

- Below average yields, but standout aroma expression
- Fastest paddock-to-pellet turnaround on record
- NZ Rhapzody™ launched commercially with global brewer validation

NEW ZEALAND 2026 PRODUCTION ESTIMATE

New Zealand hop industry participants do not publish annual hop production data. As in prior years, we provide our own estimate to give readers a general indication of production volumes and variety mix. All figures carry an estimated margin of $\pm 15\%$.

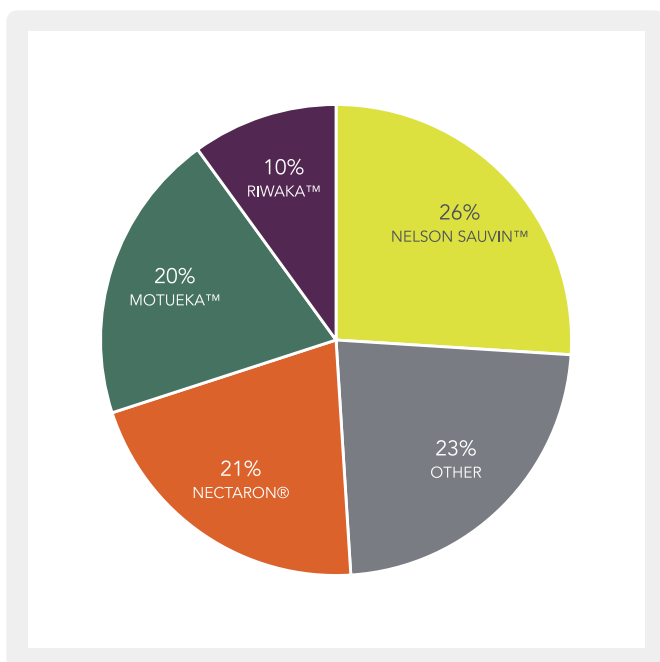
YEAR ON YEAR



Pounds: 3,328,976 (2026) is up from 3,130,560 (2025), but still down from 3,880,131 (2024), and 4,045,478 (2023)

Acres: 2,407 (2026) is up from 2,264 (2025), but still down from 2,806 (2024), and 2,925 (2023)

VARIETY MIX – CY26



Based on our assessment of CY26 growing conditions, industry acreage and yield data, we estimate total New Zealand hop production for CY26 at approximately **1,500 metric tonnes** – a modest increase on last season.

The 'big four' NZ aroma varieties – MOTUEKA™, NECTARON®, NELSON SAUVIN™ and RIWAKA™ – continue to represent the dominant share of total production. NZ RHAPZODY™ and CIP 076 represent small but growing volumes as Clayton Hops scales up production of these exclusive new varieties.



KEY OBSERVATIONS FROM 2026 HARVEST

YIELD BELOW AVERAGE INDUSTRY-WIDE

Yields were below average across most key varieties industry-wide in CY26, driven primarily by difficult growing conditions. This is consistent with observations from across the New Zealand hop industry and reflects the challenging seasonal weather rather than any change in planted or strung acreage.

QUALITY HOLDS STRONG

Despite the yield pressures, quality across the Clayton Hops portfolio remained high. Alpha levels and total oil content were within normal variety ranges. Our sensory team observed strong, true-to-type aromatic profiles across all varieties, with NELSON SAUVIN™ delivering a standout year for its signature kiwi Sauvignon Blanc character.

NEW VARIETY MILESTONE

CY26 marks a historic moment for Clayton Hops with the official commercial launch of NZ RHAPZODY™. The CIP programme continues to advance, with six varieties currently in active development with BSI and in-market sensory analysis planned as validation progresses.

HARVEST: HOT, DRY & EXCELLENT

Harvest conditions were hot, dry and settled which was ideal for picking hops at their aromatic peak. At Clayton Hops every harvest decision is made on the day, rubbing cones with our sensory team, alongside lab analysis to assess dryness, aroma and oil development before committing to pick. CY26 delivered harvest windows that allowed us to pick at precisely the right moment across all varieties, and the quality of what came off the bines reflected that.

ON THE FARMS: INVESTING IN THE FUTURE

To assist managing a challenging growing season, the Clayton Hops farms began trialling a new precision water management system this season. The trial is focused on optimising water inputs, doing more with less, reducing unnecessary resource use, and improving crop health outcomes. Whilst it is early days, initial results are promising.





SENSORY OBSERVATIONS FROM CY26 HARVEST

OVERVIEW

The following sensory observations relate to Clayton Hops varieties harvested in CY26. Assessments were conducted by our sensory panel led by Lauren Yap across all Lots and harvest windows, giving a clear view of how each variety tracked through the season.

A relatively mild spring and summer lent themselves to genuinely pleasant, balanced aromatics. In years with more variability, varieties can throw their weight in different directions, but CY26 felt more settled overall. The result is an incredibly high-quality crop with varieties presenting very true to type. Textbook, namesake expressions are coming through with clarity and good intensity. Overall, CY26 is a bright, fruit forward year that should feel familiar in the best way to brewers.

Our sensory work is informed not only by our internal panel assessments but also by feedback from brewers undertaking their own lot sensory evaluations. This industry input gives our observations a broader perspective and adds real world brewing context to what we are seeing across the harvest window.

◆ NELSON SAUVIN™

CY26 is a great year for NELSON SAUVIN™. Mid and late harvest Lots express the grapefruit and classic Sauvignon Blanc character with lychee, tinned pineapple, green capsicum that brewers know and love. It shaped up to be a nerdy, fruit forward NELSON SAUVIN™ year, with the variety showing real precision and intensity. A very strong crop for those chasing that quintessential NZ Sauvignon Blanc hop character.

◆ MOTUEKA™

CY26 MOTUEKA™ has a bright, clean citrus expression across the season. Lime zest and fresh lemon lead, with some Lots carrying a softer tropical edge and light herbal lift. It's a lively, fresh expression this year with good energy and definition. It makes for nice drinking in fresh hop brews and will slot in easily across a range of styles.

◆ RIWAKA™

A very expressive year for RIWAKA™, with strong passionfruit and grapefruit character driving the profile. Lots are showing high intensity diesel and punchy citrus, backed by some nice tropical depth. CY26 really leans into the variety's signature boldness. This variety continues to deliver exceptional impact in the dry hop.

◆ RAKAU™

RAKAU™ is a standout in CY26 and is led by ripe stone fruit, apricot, peach and nectarine with supporting citrus and a subtle resinous edge. It's coming across well rounded and generous this year, with good fruit weight. An approachable, crowd-pleasing season for RAKAU™.

◆ NZ CASCADE™

CY26 NZ CASCADE™ shows classic grapefruit and citrus peel, with a gentle floral lift and a touch of soft spice. It is a clean, slightly more rounded expression this season, sitting nicely without a resinous push.

◆ PACIFICA™

CY26 PACIFICA™ is showing its quintessential sweet orange citrus, light florals, a touch of herbal character and a soft, almost creamy fruit profile. CY26 feels smooth and quite composed, leaning into the variety's balance.



◆ **SOUTHERN CROSS™**

SOUTHERN CROSS™ in CY26 is led by lemon and lime citrus, with pine and a gentle underlying sweetness. There is a nice balance between bright top notes and a bit of structure. A tidy, versatile expression that will really work across brews for both bittering and aroma.

◆ **GREEN BULLET™**

A classic GREEN BULLET™ year, showing firm resin, spice and citrus pith. There is a slightly sharper edge, giving it a bit of bite and structure. Very true to type. A solid year for this workhorse.

◆ **PACIFIC SUNRISE™**

PACIFIC SUNRISE™ is showing soft tropical fruit and orange citrus, with a rounded, slightly sweet aromatic profile. CY26 feels consistent and easy going, with that fruit forward style. A fun one to play with in modern beers.

◆ **NZ RHAPZODY™**

NZ RHAPZODY™ in CY26 is showing an incredibly thiol rich mix of ripe tropical fruit, passionfruit and red berry notes, with bright citrus sitting over the top. There is a nice bit of fruit salad complexity to brew with for those that managed to secure some.

◆ **CIP 076**

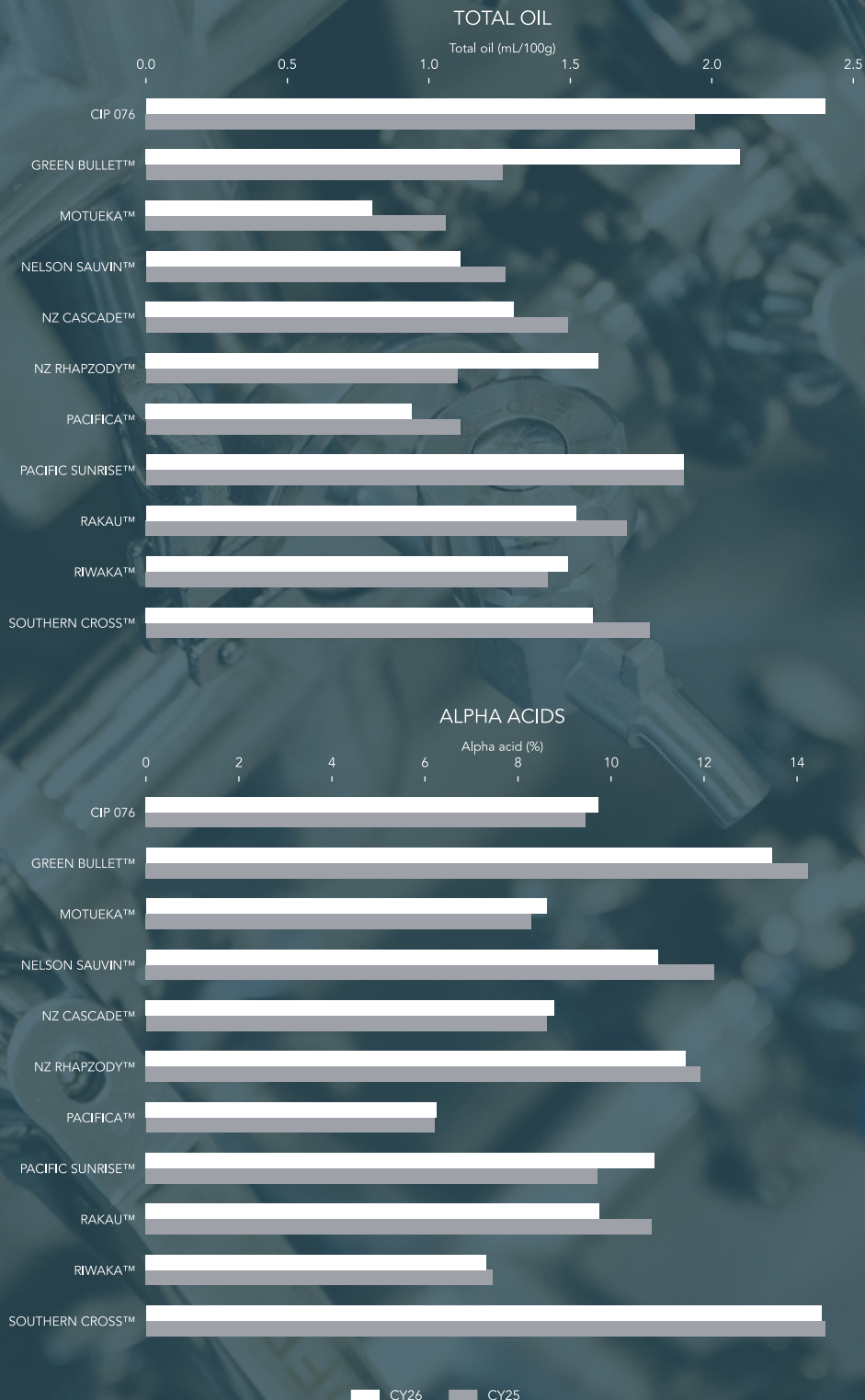
CIP 076 in CY26 is presenting heavily with ripe stonefruit, apricot and peach with a creamy, rounded feel to the aromatics. There is a warm orange citrus backbone running through it that keeps things lifted. An appealing and expressive showing this season.



CY26 BREWING VALUES FROM 2026 HARVEST

OVERVIEW

The following relates to Clayton Hops. As reflected in our sensory observations, CY26 brewing values are generally true to type across all varieties, with analytical data confirming consistent oil content and alpha acid levels in line with expectations. NZ RHAPZODY™ and CIP 076 appear in these charts for the first time, reflecting their status as commercially available Clayton Hops varieties.



Measurements were obtained from dry hop cones. Hop pellet measurements may differ. For clarity, there is less than 0.1% alpha acids in Amplifire™ fresh hop oil.



NZ RHAPZODY™ SPOTLIGHT

INTRODUCING NZ RHAPZODY™

Formerly known as CIP 014, NZ RHAPZODY™ is Clayton Hops' first commercially released variety from the Clayton Innovation Project, our hop development programme in partnership with BSI. It's grown exclusively on Clayton Hops farms and available only through Clayton Hops in T90 and Amplifire™ Oils.

NZ RHAPZODY™ carries 11-14% alpha acid with a notably low cohumulone percentage (25-35%), which translates to a clean, soft bitterness that makes it as effective as a kettle addition as it is a dry hop.

Most significantly, NZ RHAPZODY™ tests very high for thiol precursors, specifically 3S4MPol, independently verified by leading beverage analysis laboratory Nyseos in France, making it a standout candidate for biotransformation. The exceptionally high thiol precursors are among the highest of any commercially available hop variety. For brewers working with biotransformation-active yeast strains and targeting the intense tropical flavours and the classic New Zealand Sauvignon Blanc aromatic character in hazy IPAs, pale ales or lagers, NZ RHAPZODY™ represents a significant opportunity.

The name says everything. NZ RHAPZODY™ is an unapologetic, full-volume tropical experience: ripe passionfruit, sticky mango, sweet peach and juicy citrus, all layered into a vibrant, fruit-forward hop that performs beautifully across a wide range of styles.

WHAT BREWERS ARE SAYING

"CIP 014 really surprised us. It's got this slightly sweet tropical core, loads of passionfruit, mango and pineapple, with citrus that leans more towards orange and grapefruit. Underneath it all it has this bright pine resin note which makes it feel a little more complex."

Jake 'Jumbo' Nicholas, Mountain Culture

"I was blown away the first time I was able to rub that hop and it has consistently wowed in every crop year since. It is rare these days to be completely blown away by a new experimental hop, and even rarer when the sensory characteristics make it through to the finished beer."

Andrew Bell, Director of Brewing & Co-founder, Radiant Beer Co.

"I brew countless one-off brews out of our brewpub. Every beer that I've brewed with CIP-014 I have had numerous requests for that beer to be re-brewed and put back on the taps! The hop delivers a delightful tropical/stone fruit punch – mango pancake, passionfruit, and peach."

Andrew Tweddell, Head Brewer, 4 Pines



CIP 076 & THE PIPELINE

CIP 076 is next in line from the programme and is currently in advanced validation. It is a variety with an equally distinctive but very different character: citrus, orange blossom, ripe peach, creamy vanilla and tropical notes, with a high oil content and a Saaz lineage that gives it beautiful versatility from bold hazy IPAs through to delicate pilsners and lagers. This hop is available in most markets.

Five more varieties are currently in active development with BSI. In-market sensory analysis and brewing trials are planned as validation continues. The CIP pipeline is active, and we look forward to sharing more as varieties progress toward commercialisation.



PROCESSING TURN-AROUND

T90 HOP PELLETS

CY26 marks another step forward for Clayton Hops' *Faster, Fresher, Better* (FFB) initiative. The final bales from our farms were received on 28 March 2026. All T90 hop pellets were processed, packaged, sealed and transferred to our newly built cold chain storage facility by 1 April 2026 ready for shipment.

This is our fastest paddock-to-sealed-pellet completion on record. Speed of processing directly preserves the volatile aromatic compounds that make New Zealand hop varieties so sought after. Every day saved between harvest and sealed packaging is a day of aroma retained in the pellet and ultimately expressed in your beer.



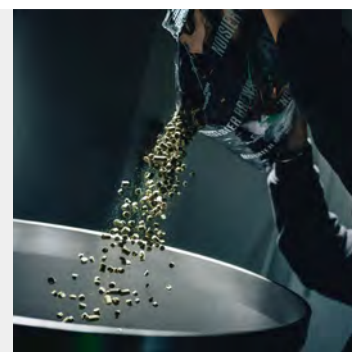
AMPLIFIRE™ FRESH HOP OIL

Amplifire™ fresh hop oil production was completed in late March, extracted directly from wet, farm-fresh hop cones within 24 hours of harvest with no kilning. This process preserves volatile aromatic compounds that can be lost during conventional drying, delivering the cleanest and most vivid true-to-variety aromatics achievable. Production is complete the moment harvest concludes.

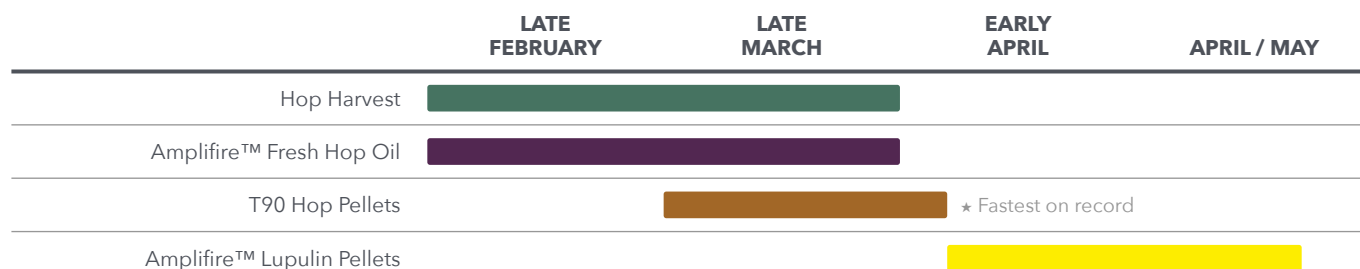


AMPLIFIRE™ CONCENTRATED LUPULIN PELLETS

CY26 Amplifire™ cryogenically made concentrated hop pellets were processed and packaged during April and early May.



TIMELINE





WHAT BREWERS ARE SAYING

Uiltje Brewing's Mattia Mantovani, one of Europe's most decorated brewers, visited Clayton Hops and had this to say about our processing facility:

"We were quite amazed because brand-new processing equipment is not the norm for the other New Zealand companies we visited. It was just nice to find a company that invests a lot in machinery, because new equipment gives you more control over more factors."

Mattia Mantovani, Uiltje Brewing Co.



PRODUCT ARRIVAL IN MARKET & ORDERING

The first shipments of CY26 product departed to markets worldwide in April. We strongly encourage customers to order products in advance to be assured (subject to availability) that we will have product in-country for you.

Assumes sea freight delivery for overseas countries – schedules may change.

MARKET	T90 HOP PELLETS IN COUNTRY	AMPLIFIRE™ FRESH HOP OIL IN COUNTRY	AMPLIFIRE™ ENRICHED HOP PELLETS IN COUNTRY
New Zealand	Now	Now	Now
Australia	Late May	Late May	Late July
USA	Late June	Late June	Late June
UK	Early July	Early July	Early July
Europe	Early June	Early June	Early July

CONTACTS

MARKET	CONTACT & EMAIL
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North America	Rob McCurdy – rob.mccurdy@claytonhops.co.nz
NZ & all other regions	Paul Teen – paul.teen@claytonhops.co.nz
Shop online	www.claytonhops.co.nz/buy



SUSTAINABILITY & CARBON FOOTPRINT

FSSC 22000 CERTIFICATION

Clayton Hops is proud to confirm FSSC 22000 certification, achieved in April 2026. FSSC 22000 is one of the world's most recognised food safety management standards, benchmarked by the Global Food Safety Initiative (GFSI). For commercial brewers who require verified food safety credentials from their ingredient suppliers, this certification provides independent, third-party assurance that Clayton Hops' operations meet the highest global standards.

CARBON FOOTPRINT: AMPLIFIRE™ FRESH HOP OIL IS A STANDOUT

Clayton Hops continues to work with BX, a leading independent environmental farm management platform, to establish and reduce our carbon footprint across farms and processing operations. Our Amplifire™ fresh hop oil results remain outstanding:

VARIETY	CO ₂ e PER 100L OF PALE ALE (10ML OIL)
MOTUEKA™	0.25 kg CO ₂ e
NELSON SAUVIN™	0.35 kg CO ₂ e
RIWAKA™	0.38 kg CO ₂ e

These results place Amplifire™ fresh hop oil among the most climate-friendly hop products in the world. A key reason for this is the use of fresh wet hop cones rather than kiln dried or pelletised hops, combined with low dosage requirements, reduced freight and renewable energy in processing. For more information about our products and partnership, visit our website.

PRECISION WATER MANAGEMENT TRIAL

Clayton Hops has commenced a trial of a new precision water management system on our farms. The programme is focused on optimising irrigation inputs, reducing resource use and improving crop resilience. We will share more on this programme as it develops.

For brewers, this means consistent food safety compliance, simplified audits, and lower emissions per batch brewed.



CLAYTON HOPS AT A GLANCE



FAMILY OWNED & OPERATED

NZ's largest hop grower – **1,000 acres** of hop garden, with 250 acres ready for development



PREMIER HOP PROCESSING FACILITY

NZ's only FSSC 22000 certified hop processor. Fastest paddock-to-sealed-pellet turnaround on record.



FASTER, FRESHER, BETTER

CY26 paddock-to-sealed-pellet completion in days – every day saved between harvest and sealed packaging is a day of aroma retained in the pellet and ultimately expressed in your beer.



FSSC 22000 CERTIFIED

Since April 2026 – independent, third-party food safety assurance benchmarked by the Global Food Safety Initiative (GFSI)



CLAYTON INNOVATION PROJECT

Exclusive variety development with BSI. NZ RHAPZODY™ commercially available. CIP 076 next in line.



FERNMARK LICENCED

NZ Government seal of approval



AMPLIFIRE™

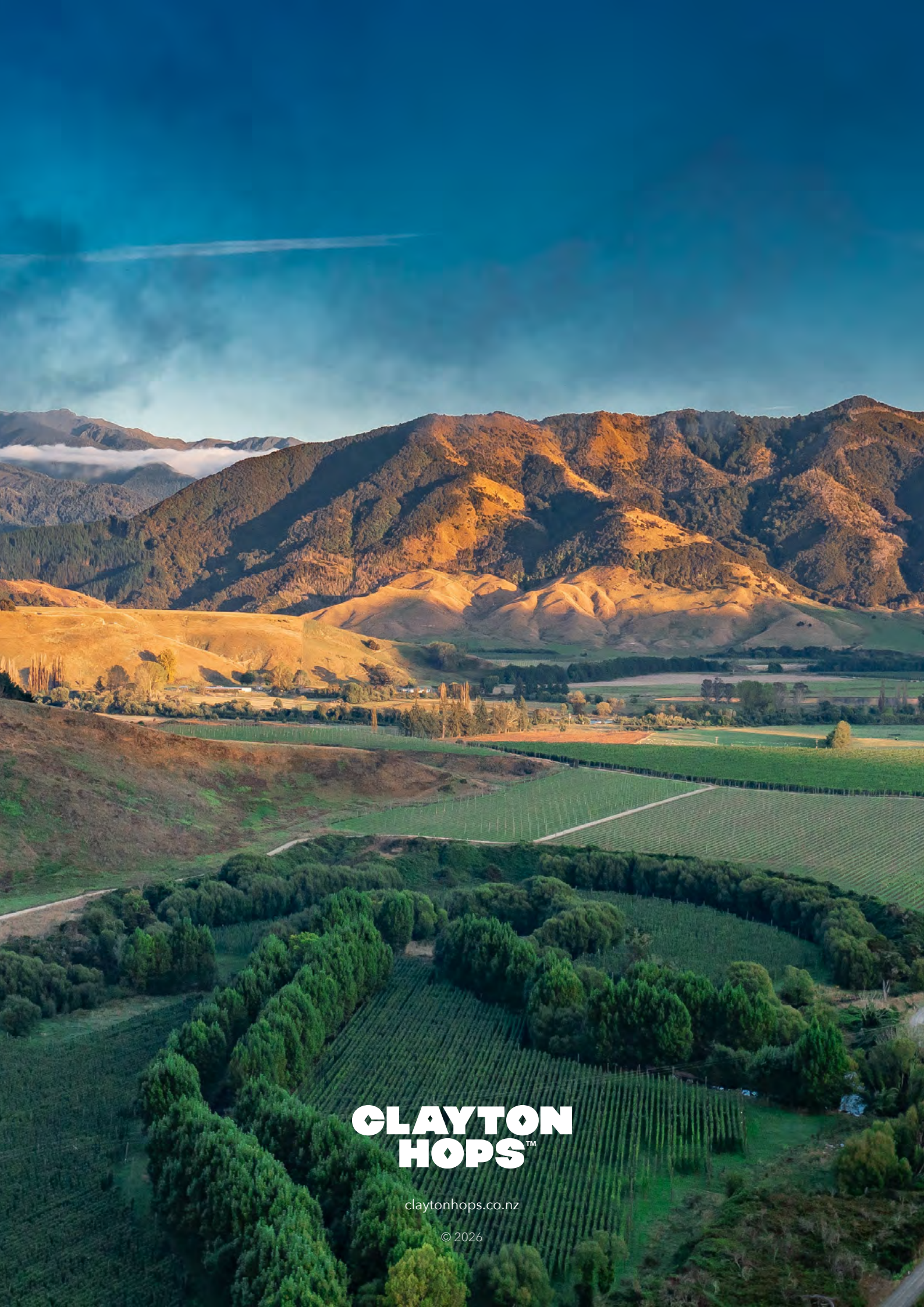
Fresh hop oil & concentrated lupulin pellets



BX VERIFIED

Carbon footprint established & tracked





CLAYTON HOPS™

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