



designer gourmet tea
by Dilmah

Seasonal Flush 2017

NAWALAPITIYA REGION

Craighead Estate
Orange Pekoe XS

Handpicked 22nd April 2017
(batch size 10kg)



CRAIGHEAD
FACTORY 1932

Craighead Estate

Craighead Estate is located in Nawalapitiya in the Kandy District and comprises of five divisions. Its highest elevation is 1150 metres above sea level and the tea factory is at 1143 metres. The Estate is bordered by the beautiful Gampola valley to the East, the stunning Dolosbage hills to the West, the Adams Peak to the South, and the Pidurutalagala mountain range to the North.

Craighead Estate

Orange Pekoe XS

This unique seasonal tea has beautiful form, with the bud adding golden highlights to the wiry, rolled leaf. Preparation is an experience, yielding a complex floral fragrance with cedar, rose and plum aromas and a perfect coppery infusion. The brew is reminiscent of a southern sunset, dark orange glowing with the brightness of the tea. This is a gentle tea, complex and expressive of the unique weather conditions that formed its personality. Fruity at first, it evolves on the palate with floral, woody and herbal notes and a lingering finish. A serene tea that extends its gentle character with a soft texture and refined and predominantly fruity flavours.



Tea is a true gift from nature – a herb that has for centuries offered comfort while producing vigor, creativity and contentment in millions around the world. Yet, as is the nature of anything so complex and yet simple, tea has its own secrets it unveils through time, aided by Mother Nature and her erstwhile helpmates. Like the discovery of a rare blue diamond in the midst of a thousand others, like the unveiling of a map to a secret treasure trove, tea has its moments when it bestows on mankind – upon rare occasions when it pleases – a true miracle of nature. And this is none other than the Seasonal Flush tea.





BRIGHT, DRY DAYS



**OCCASIONAL
SHOWERS**



CHILLY NIGHTS

The result of a fleeting climatic phenomenon where wind, sunshine and the terroir of the land join hands to produce conditions that are conducive for this creation process, Seasonal Flush teas are extremely rare and unique. Dry winds that fan the valleys and slopes, supported by chilly nights and bright, dry days with infrequent light afternoon showers, cause flavor in the leaves to become concentrated as the tea plant undergoes stress and prepares for drought. The ten days preceding the Uva Seasonal Flush showed a constant difference between the temperature during the day and night; between 30.6°C – 7.8°C. That combination offers the perfect conditioning for tea leaves to produce *'seasonal character'*.



handpicking

22nd April, 2017 07:30am

The leaf is plucked by highly skilled tea pickers, early in the morning, when the cell content of the leaf is at its mellowest, before the harsh upland sun sets in motion the chemical processes in the leaf. The plucking takes place at that time of the year when temperatures are at their lowest, and early morning frost not an uncommon sight in the plantation.



arrival of leaf

22nd April, 2017 10:30am

Green leaf arriving at the Tea Factory; the handpicked leaves are sorted again to ensure that they consist only of two leaves and bud.



weighing leaf

22nd April, 2017 10:45am

The plucked leaf is weighed and picked over.



withering

22nd April, 2017 11:00am

When tea leaves are plucked from the bushes, the moisture content is about 75%, and is then reduced to approximately 45%. The fresh leaf is spread out on withering troughs about a foot deep and a flow of cool air helps reduce moisture. This process can last from 8 to 18 hours depending on weather conditions.



rolling

23rd April, 2017 01:00am

Rolling of the withered leaf was perfected over centuries, a process which brings out flavour in tea. Rolling assists in establishing proper conditions for enzymatic oxidation of the flavanols by atmospheric oxygen. This is achieved by disruption of cell structure which facilitates enzyme substrate contact.



fermentation

23rd April, 2017 01:30am

Fermentation of the leaf to allow conversion of catechins to theaflavins & thearubigins and flavour to develop. The major reaction during fermentation is the conversion of catechins (flavonols), to what is known as theaflavins and thearubigins, dimeric and polymeric compounds, which are mainly responsible for the taste, character and health benefits of black tea.



firing & baking

23rd April, 2017 04:00am

During this process, hot air is passed over the tea leaves to deactivate fermenting enzymes. Many organo-chemical processes are accelerated during this process, as are the enzymatic reactions before thermal inactivation. Firing also reduces the moisture level to 2-3%. This is critical as incomplete inactivation can cause accelerated deterioration of quality.



sorting

23rd April, 2017 04:30am

Leaves that have gone through the firing/baking process are carefully observed and sorted once more at the factory, to ensure proper quality standards are met, as the quality of the leaves often affect the taste of the tea.



sifting

10th August, 2016 05:20am

Chaminda Gunarathna, Director Plantations of Kahawatte Plantations PLC tasting the tea to assess its strength, flavour, aroma, and appearance.



150 years of Ceylon Tea

IMPORTANT: good tea needs care in its storage and preparation to extract flavour, texture, fragrance and natural goodness. Please use the QR code below to visit our '*Rules for the Real Tea Revolutionary*' and learn about the perfect water for tea, perfect brewing and perfect enjoyment of Nature's healing herb.



bit.ly/rules4tea

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