



Seasonal Flush

Craighead Estate Dawn 2016 FBOP

This rare harvest of the bud and first leaf is Nature's New Year gift, crafted by cool, dry weather over Christmas and handpicked for the dawn of 2017. A tea of extraordinary finesse, the neatly wiry leaf brews a bright, golden orange tea with a fragrance that is softly reminiscent of a garden awakening in spring. The coppery leaf reveals quality, and the exceptionally refined tea offers beautiful notes of mango, mild herbs and grapes, ending perfectly with a mild sweet citrus finish.



*A miracle of nature
brought exclusively by
Dilmah*

There is a reason why Mother Nature is the most creative artist, nurturing and crafting miracles daily, that when discovered by man, remind of us of our place in the greater cycle of life.

Tea is a true gift from nature – a healing 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.





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 January 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'.



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.



7:00am *handpicking*

29th December, 2016

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.



2:00pm *arrival of leaf*

29th December, 2016

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



3:00pm *weighing leaf*
29th December, 2016

The plucked leaf is weighed and picked over.



4:30pm *tet withering*

29th December, 2016

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.



7:30am *rolling*

30th December, 2016

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 oxidisation of the flavanols by atmospheric oxygen. This is achieved by disruption of cell structure which facilitates enzyme substrate contact.



8:30am *fermentation*

30th December, 2016

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.



9:00am *firing & baking*

30th December, 2016

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.



10:00am *sorting*

30th December, 2016

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.



12:10pm *tasting*
30th December, 2016

Dilmah Taster Gunasiri tasting the tea to assess its strength, flavour, aroma, and appearance.



t
designer gourmet tea
by Dilmah

Seasonal Flush
Very Special Rare Tea
www.dilmah.com

t
designer gourmet tea
by Dilmah

Seasonal Flush
Very Special Rare Tea

Handpicked 29th Dec 2016 (10kg)
Estate Craighead (1143m) Dawn FPOB

Tasting Notes Bud & 1st leaf, floral,
notes of mango, grape, mild herbs

Tea taster *[Signature]*
100g

This caddy No.	69
of total	100





www.teatimerocks.com