



SEASONAL FLUSH 2014

UYA HIGHLANDS UYA SEASONAL PEKOE

HANDPICKED 25TH AUGUST 2014 (batch size 500kg)



UVA HIGHLANDS ESTATE

Established during the latter part of the 18th century, Uva Highlands is an estate situated in the Uva Province of Sri Lanka in the Uva Valley. Located at an elevation of 4000 to 4300 feet, Uva Highlands produces some of the finest teas.

UVA HIGHLANDS UVA SEASONAL PEKOE

A Ceylon Pekoe with shotty, dark, olive brown appearance yielding a leaf infusion that is coppery brown with olive highlights. Eucalyptus, wild mint, lime and fresh herb aromas lead to a bright, spirited tea that is perfectly expressive of the Uva Seasonal character. The liquid is intense defined by a fragrant, minty peak and a juicy, slightly raw body. A tea of medium astringency it is a rare example of the beauty of nature's seasonal influence of tea. The balance of character, flavour and texture in this tea are perfect, one of Ceylon's finest this year.





BRIGHT, DRY DAYS



**OCCASIONAL
SHOWERS**



CHILLY NIGHTS



The result of a fleeting climatic phenomenon where wind, shine and the terroir of the land join hands to produce conditions that are conducive for this creation process, Seasonal Flush teas are extremely rare. Dry winds that fan the valleys and slopes of the Dimbula and Uva regions of Sri Lanka, supported by chilly nights and bright, dry days with occasional light afternoon showers, cause flavour in the leaves to become concentrated as the tea plant undergoes stress and prepares for drought. That combination offers the perfect conditioning for tea leaves to produce 'seasonal character'. There are two highly prized seasons in the island, one the Dimbula Season in February or March. The other - Uva - takes place in August or September.



HANDPICKING

25TH AUGUST, 2014 02:30PM

Tea pickers, handpicking tender fresh two leaves and a bud which have experienced the seasonal cool and dry breeze. Handpicking tea allows us to ensure that only the two leaves and bud are harvested. This assures the quality of tea by leaving out coarse leaf and twigs that can affect the taste of the tea.



WITHERING

25TH AUGUST, 2014 06:00PM

Tea leaves being withered. Withering reduces the moisture content of the freshly picked leaf to 42% - 45% so that the leaves become pliant and can withstand rolling without breaking up into flakes.



ROLLING

26TH AUGUST, 2014 08:00AM

Rolling the withered leaves. This begins the process of oxidation by rupturing the leaf cells and allowing the cell sap to mix.



FERMENTATION

26TH AUGUST, 2014 08:20AM

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.



DRYING & FIRING

26TH AUGUST, 2014 08:50AM

Drying and firing to stop the fermentation.



SIFTING & GRADING

26TH AUGUST, 2014 10:00AM

Baked tea is sorted into different grades by passing them over a series of vibrating screens of different mesh sizes - Electrostatically charged rollers preferentially attract stalk and fibre to remove them from the tea. There are several grades of tea, such as leaf grades, broken grades, fannings & dust grades.



TASTING & ASSESSING

26TH AUGUST, 2014 10:30AM

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



THE HOUSE OF
TEA

Seasonal Flush
Very Special Raw Tea

Produced 4th August 2014 (17th Day)

From the highest the second flush

young tea bush leaf, like

emerald and soft green, retaining

the seasonal character.

The house of tea

Net Weight 100g

Price per 100g

£10.00

77231 00



For more information please visit
www.teatimerocks.com