

**SEASONAL FLUSH 2016**  
**PARK ESTATE**  
**EMERALD GREEN OPI**





A close-up photograph of tea plant leaves, some with dew droplets, set against a blurred green background. The lighting is soft and natural, highlighting the texture of the leaves.

## **A MIRACLE OF NATURE BROUGHT EXCLUSIVELY BY DILMAH**

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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 24°C – 8°C.



That combination offers the perfect conditioning for tea leaves to produce 'seasonal character'.



## PARK ESTATE

Park Estate Kandapola, is located 12 km from Nuwara Eliya town, on a tea covered plateau at an elevation of approximately 6,500 ft above sea level, on the eastern slopes of the Pidurutalagala massif. Dilmah's Park factory is one of the six highest factories in Sri Lanka and is the highest factory in the island manufacturing Green Tea. It was selected for the project on account of the availability of green leaf from the highest elevations in the country.









## **PARK ESTATE** **EMERALD GREEN OP1**

**HANDPICKED 25<sup>TH</sup> JANUARY 2016 (BATCH SIZE 500kg)**

The Park Estate Seasonal Emerald Green OP1 which was plucked on 25th of January 2016 is of an exceptional appearance, yielding a bright infusion with a spectrum of hues of green. On the nose it is reminiscent of springtime by the sea with hints of seaweed, herbs and grass. The perfect January weather produces a tea that is soft on the palate and yet marked by fine stringency that sparkles in the finish that accompanies the spring vegetal notes. The elegant wiry green leaf yields a bright infusion, while being soft and lightly astringent on the palate.



**8:00am**

25<sup>th</sup> January, 2016

## **HANDPICKING**

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.





**11:00am**

25<sup>th</sup> January, 2016

## **WEIGHING LEAF**

The plucked leaf is weighed, picked over and gently packed in to plastic crates to protect the leaf and then transported to Dilmah's Park Green Tea factory, located at an elevation of 6500 feet above sea level, on the southern slopes of the Pidurutalagala massif.





**1:00pm**  
25<sup>th</sup> January, 2016

## ARRIVAL OF LEAF

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





**1:40pm**

25<sup>th</sup> January, 2016

## STEAMING

The leaf is weighed and dispatched to the lofts from where it is sent through a barrel shaped steamer, in which steam at high pressure softens the leaf and coats it with its own cell fluids.





**1:45pm**

25<sup>th</sup> January, 2016

## PRE-DRYING

The steamed leaf briefly traverses through the pre-drier arresting any further chemical action in the leaf cells and preparing the leaf for drying in the troughs.





**2:00pm**

25<sup>th</sup> January, 2016

## WITHERING

The leaf is spread thinly in the trough and allowed to lie for about 16 hours, gently fanned by cold, dry, ambient air until it dries sufficiently for the firing process.





**6:30am**

26<sup>th</sup> January, 2016

## ROLLING

Rolling the withered leaves begins the process of oxidization by rupturing the leaf cells, allowing the cell sap to mix. In this instance, a specially made "Moon Roller", smaller than the conventional size was used.





**7:00am**

26<sup>th</sup> January, 2016

## DRYING

The firing takes place in a specially adapted Tea Drier machine which, at low temperature, removes all surface moisture from the leaf, rendering it suitable for the sifting and grading processes that lie ahead.





**8:45am**

26<sup>th</sup> January, 2016

## **SIFTING/GRADING**

The tea is conveyed direct from the dryer to be sifted and graded. Tea particles are separated according to shape and size by being passed through a series of progressively finer meshes. The main grades are Leaf and Broken grades with the former consisting of larger and longer particles, yielding a light liquor, whilst the smaller particles produce darker and stronger liquors.





**11:30am**

26<sup>th</sup> January, 2016

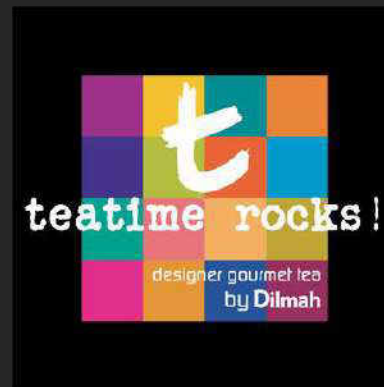
# TASTING/ASSESSING

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









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