



# SEASONAL FLUSH 2014

**THOTULAGALLA ESTATE ORGANIC CEYLON  
ORANGE PEKOE SPECIAL**

**HANDPICKED 21<sup>ST</sup> JULY 2014 (batch size 50kg)**



# THOTULAGALLA ESTATE

Located 5000 - 6000 feet above sea level the Thotulagalla Estate is situated in the Haputale district of Sri Lanka's tea country. A fully organic estate, the unique flavour of its teas comes from the cool winds that blow from the Eastern shores of the island travelling a distance of over 50km.

# **THOTULAGALLA ESTATE ORGANIC CEYLON ORANGE PEKOE SPECIAL**

Gently rolled handpicked teas from a small plantation in the famous Uva region of Sri Lanka. The leaf appears elegant, uniquely wiry, yielding a beautiful leaf infusion with nearly fully unfurled leaves presenting hues of olive green, copper and teak brown. Golden orange in appearance, the tea has an unusual softness which evolves into a fleeting astringence. On the nose, lightly perfumed with fruit, honey and light herbs evident. Notes of lychee and green olives on the palate, and a gentle texture complete the tea which is outstanding across all senses, on the eye, nose and tongue.





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

**21<sup>ST</sup> JULY, 2014 02:00PM**

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**

**21<sup>ST</sup> JULY, 2014 04:00PM**

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**

**22<sup>ND</sup> JULY, 2014 07:00AM**

Rolling the withered leaves. This begins the process of oxidisation by rupturing the leaf cells and allowing the cell sap to mix. In this instance, a special Roller which is smaller in size was used. The Roller is about 70 years old.



# **FERMENTATION**

**22<sup>ND</sup> JULY, 2014 07:20AM**

Fermentation of the leaf. The major reaction during fermentation is the conversion of catechins (flavonols), to theaflavins and thearubigins, dimeric and polymeric compounds, which are mainly responsible for the taste, character and health benefits of black tea. The rolled tea was fermented for only 10 minutes as this tea requires a very short fermentation.

A close-up photograph showing a large, rectangular metal tray filled with a large quantity of green tea leaves. The tray is positioned at an angle, and a metal rod or tool is visible on the right side, possibly used for stirring or spreading the leaves. The background shows some industrial equipment and structures.

## **DRYING & FIRING**

**22<sup>ND</sup> JULY, 2014 07:45AM**

Drying and firing to stop the fermentation. The tea was fired at a temperature of 98°C for 20 minutes.



# TASTING & ASSESSING

**22<sup>ND</sup> JULY, 2014 08:15AM**

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





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