Opata Estate

Flowery Broken Orange Pekoe 1

HandpickED 12th March 2014 (batch size 50kg)

This limited issue FBOP1 grade of tea is made using only the first dhool from the roller, capturing the enigma of the Peak Wilderness forest that borders the Opata Estate and the fleeting natural elements of the seasonal quality. The black, curled leaf with silvery highlights produces a delicate amber liquor with notes of stewed fruit, malt and herbs. Bright and elegant, with body and texture, this is an extraordinary tea.

Opata Estate

TEMPERATURE	DAY	NIGHT
5th March 2014	32°C	25 °C
6th March 2014	34°C	29°C
7th March 2014	30°C	28°C
8th March 2014	34°C	28°C
9th March 2014	35°C	29°C
10th March 2014	35°C	29°C
11th March 2014	36°C	29°C
12th March 2014	35°C	28°C

03:30pm

12th march, 2014

handpicking

Tea pickers, handpicking tender fresh buds 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.

07:00pm

12th march, 2014

withering

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.

09:00am rolling

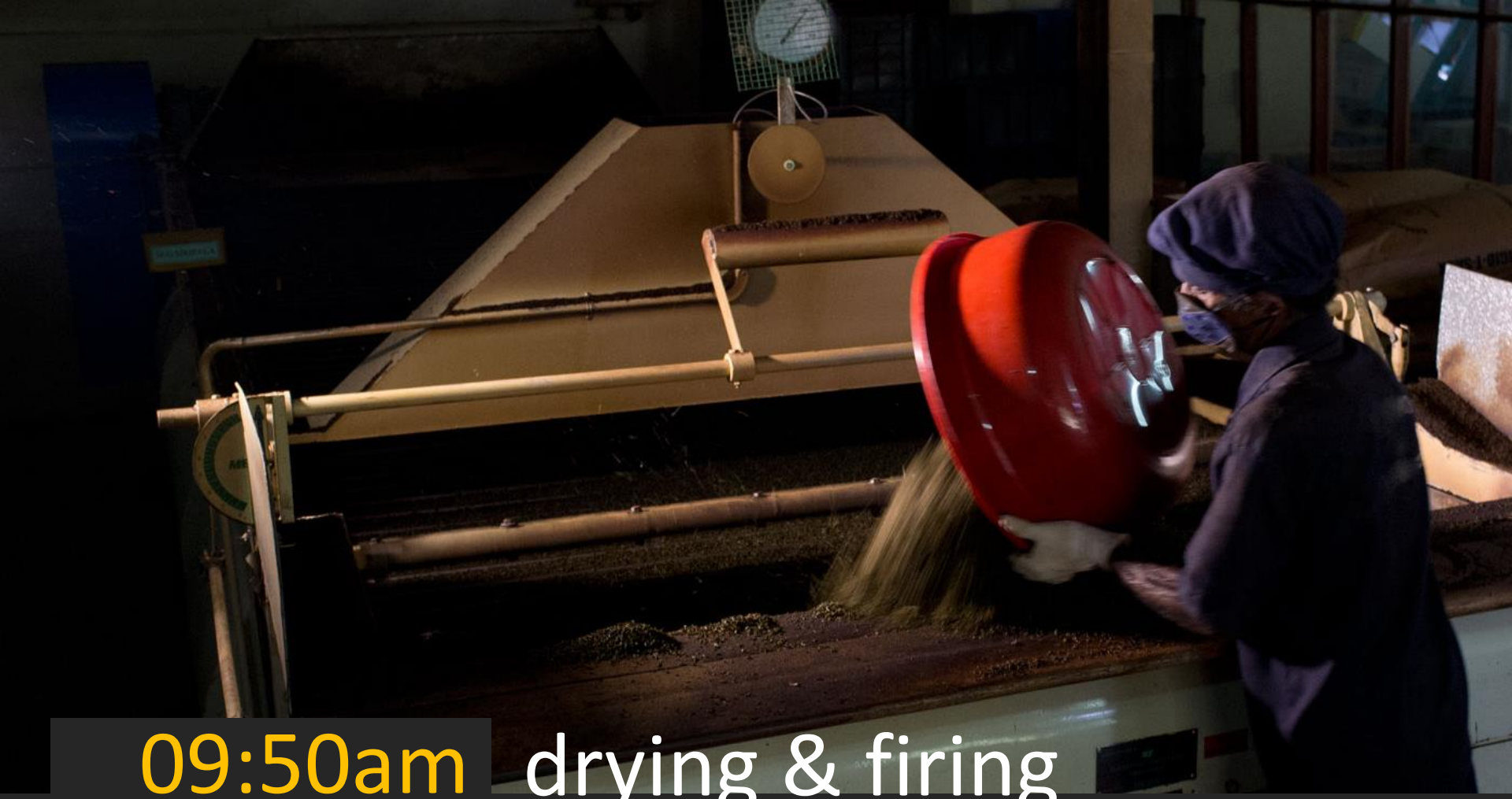
13th march, 2014

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

09:20am fermentation

13th march, 2014

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.



09:50am

13th march, 2014

drying & firing

Drying and firing to stop the fermentation.

11:00am

13th march, 2014

Sifting & grading

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 fiber to remove them from the tea. There are several grades of tea, such as leaf grades, broken grades, fannings & dust grades.

11:30am tasting & grading

13th march, 2014

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