



Seasonal Flush 2016 UVA Region *Kelliebedde Estate Pekoe*

Fine Tea comes from the elegant harmony of heaven, earth and man. It is the confluence of sunshine, rainfall, wind and temperature that craft flavour, fragrance, texture and character in tea whilst the soil adds its own influence and finally it is the work of the Teamaker that nurtures all that Nature has done in the leaf to respectfully draw out each dimension for our pleasurable appreciation. Our Seasonal Flush is the pinnacle of each, for it is made when that confluence of natural factors produces an especially beautiful and rare combination of taste and aroma that represents a fleeting moment, a particular place in which the tea is grown with an uniqueness that is the perfect expression of terroir in tea.



*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.



*If fine teas make timeless gifts,
rare teas make historical ones.*

Twice a year, if weather conditions are perfect, we enjoy the rare indulgence of the Seasonal Flush. Quite simply the most exclusive of all teas. Only 60kg of the Uva Seasonal Flush Tea has been produced this year, with part of it in a numbered and signed caddy, along with a monogrammed presenter for the pleasure of corporate gifting, or simply showing a loved one how special they are.

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’.



Kelliebedde Estate

Kelliebedde Estate is located in Haputale on a tea covered plateau at an elevation of 515 meters above mean sea level at the lowest point to 1830m at the highest. The factory in Haputale, laying at an elevation of 1418 meters manufactures the Rotorvane/Orthodox type of tea. Kelliebedde is one of the finest estates in Uva to develop flavour during the 'Uva quality' season as the natural climate imparts an unmistakable quality and flavour to the tea that is grown in the region.





Kelliebedde Estate
Pekoe

Handpicked 09th August 2016 (batch size 60kg)

Shotty leaf with dark olive hues create a bright, golden orange brew with seasonal brilliance caused by a week of perfect temperatures and dry condition prior to handpicking. The fragrance is reminiscent of a herb garden with the addition of eucalyptus and camphor. Expressive on the palate, yet maintaining finesse with citrus, green olive and herbaceous notes in elegant balance.



8:30am
9th August, 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.



11:30am
9th August, 2016

weighing leaf

The plucked leaf is weighed, picked over and gently packed in to plastic crates to protect the leaf .



1:30pm
9th August, 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.



2:00pm
9th August, 2016

withering

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.



4:00am
10th August, 2016

rolling

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



4:30am
10th August, 2016

roll-breaking

Roll breaking has two primary objectives. To remove the twisted leaf off the rolled shoots that clogs and impedes circulation, and to facilitate further twisting action on the large leaf. Additionally, it also cools the leaf which would have risen in temperature during the process of rolling.



4:40am
10th August, 2016

fermentation

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.



5:00am
10th August, 2016

firing & baking

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.



5:20am
10th August, 2016

sifting

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.



7:00am
10th August, 2016

tasting

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



Code	Description	Units per Carton	Price FOB	Retail Price Per Caddy
82603-601	100g Kelliebedde Estate Pekoe – Median-t Caddy	6 units per carton	USD 50 per carton	USD 48 minimum per caddy



Image Bank





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