Welcome to our wonderful world of Coffee

Peacock’s Unique Coffee Collection

Anonymous Quote: “Life is too short for bad coffee.”
Peacock has been roasting coffee since the early 1960’s, we are one of the oldest roaster in South Africa, and today we still roast in the traditional way, using non-computerised drum roasting machines, relying on the expertise of our master roaster to turn the green coffee bean into a unique coffee experience.

Our Arabica coffee is imported from the World’s best growing countries, premium washed coffee from South and Central America, fine washed and unwashed coffee from Central Africa, complex coffee from India, Indonesia and Papa New Guinea, more than twenty countries.

Gourmet Coffee is defined as being from the Arabica strain of coffee plants, grown at a height exceeding 1200 meters and where meticulously care has been applied to both sorting and grading, a standard that all our coffees meet.

Coffee - for many people essential for a good start to the day, the successful ending to a good dinner, the perfect occasion for a comfortable get-together.

In the World today 2.25 billion cups of coffee are drunk everyday, however before the exquisite brew ends up in you cup, much work has to be done.

It is estimated that 60 million people rely on coffee production as a source of income. Whilst some work on large commercial plantations, much coffee is produced by small scale farmers, often working less than a hectare of ground, and their income from their crop is decided by factors outside of their control.

Coffee prices are governed by the New York Board of Trade, it is the second most traded commodity in the World after Oil.

Often the farmer receives from the processing mills prices that barely covers the cost of production. In recent years intervention have been put in place to ensure that farmers get a fair return for their efforts, including Fairtrade, UTZ and the Rainforest Alliance.

Peacock Tea & Coffee has partnered with the Rainforest Alliance as we believe that is the most comprehensive program that ensures farm workers are fairly compensated, communities are supported and the environment is protected.

The Rainforest Alliance is an international non-profit organisation with over twenty years experience in the development and promotion of sustainable standards in farming, forestry and tourism. These standards protect the environment and promote the well being of workers, their families and their communities.

To learn more visit; www.rainforest-alliance.org.
Coffee is grown between the Tropics of Capricorn and Cancer. The best coffee is produced at heights exceeding 1200 meters, under the shade of the forest trees.

The World’s largest producer, is Brazil, followed by Vietnam (mainly Robusta) and Colombia, renowned in the coffee world for its fine washed coffee.
Origin Coffees

Origin coffees come from specific geographical areas, often specific farms, referred to as an Estate Coffee or small cooperatives that use a single mill to process the coffee.

Peacock has for many years specialist in the roasting of single origin coffees, giving our customers the opportunity to discover the different characteristics of Arabica coffee grown in different regions across the world.

Our Coffee experts have searched the World for unique coffees that represent the best that each growing region has to offer, they all differ, be in the processing method, altitude, amount of shade, soil conditions, organic growth, seasonal rainfall, humidity - it is a journey for all coffee lovers to find that one coffee that best suits their specific taste.

The specialists rate origin coffees against four main criteria:

Aroma: Aroma is responsible for the stimulation of our taste buds. Sniff the brew, leave the mouth open to aerate the coffee around the palette.

Acidity: Refers to the pleasant, bright, crisp taste and texture on the tongue. Similar to a dry white wine or the sharpness of lemon juice. High acidic coffees give a fresh clean sensation and are often wet processed, whilst low acidic coffees are often smooth, mellow and sweet.

Body: Describes the sense of weight and density of the coffee around the mouth. This is often referred to as “mouth feel”. Examples of this sense can be light, thick, heavy, but-tery. Plunger coffee, for example, can enhance heavy body by the method of brewing

Flavour: Is the consummation of both taste and aroma, and the description of the total gastronomic experience. Taste and aroma can vary from flowery, fruity and herbaceous nutty, caramelly and chocolatey, and even spicy and winery.

A coffee that perfectly combines flavour, body and acidity is termed “well balanced”

Grading: There is no universal grading system for coffee, different countries use different grading systems and it can be very confusing.

SHB: Means Strictly Hard Bean, often used in Central America to indicate a coffee grown at high altitude.

SHG: Means Strictly High Grown, and again primary used in Central America.

EP: A term commonly seen in describing Central American Coffee, it means European Process, this is a washed coffee that has been rechecked for defects to be suitable for sale in Europe.

Ethiopian Grading: The grading system is more an indication of processing than quality, where grade 1 & 2 indicate a washed coffee, 4 & 5 an unwashed coffee

AAA, AA, AB: These grades used commonly in both Central America, and Central Africa to rate coffee from single estates or single mills. AAA being the best.

Brazil Grading: Totally different from the rest of the World, the best coffee is graded as “strictly soft” then “soft” and is further classified as “extra fine cup” or “fine cup” followed by screen size.
South America

The World’s largest production of fine Arabica coffee are produced within this region, Brazil by far the largest, producing more than 50 Million bags of coffee per year. Colombia has until the crop failure of 2012, has been the largest producer of fine washed coffee, and is gradually restoring their position, Peru has become the home of organic production, producing fine washed coffee using organic methods.

From this region we bring you the following superior coffee:

D026  **Brazil Santos Screen 17/18**

A traditional commercial coffee, that has been natural processed (dried inside the fruit), low in acidity, medium body and a natural sweetness in the cup. It has become the base coffee for many coffee blends.

*Low acidity, medium body, slight fruity flavour.*

D072  **Brazil Fazenda Sao Silvestre estate coffee - pulp natural**

A unique Brazilian coffee, produced by the pulp natural process method which combines the advantages of wet processing and the traditional natural process of removing the raw coffee bean from the cherry. The result is a coffee with brighter acidity than normal Brazilian coffee, and better body. Great as an espresso. This farm is in the Cerrado region of the Minas Gerais State at an altitude of 1250 meters.

*Low to mild acidity, good body, citrus, floral flavour.*

D083  **Brazil Mogiana Screen 17/18 - a selection in our “World’s best coffee range”**

This Brazil coffee produced by the COCAPEC Cooperative in the Mogiana region is rated as one of the best produced in Brazil. Grown at altitudes above 800 meters and is natural processed.

*Low acidity, good body, super sweet & nutty flavour.*

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**Pulp Natural**

A hybrid system for the processing of ripe coffee beans.

Like fully washed coffee, the cherry is first immersed in water to wash away leaves, dirt, and defected beans, and then sent through pulpers to remove the outer layer of the fruit, but leaves the mucilage intact.

After the pulping stage, the process differs, where, unlike washed coffee, the coffee is laid out on outside patios to dry for 7-12 days. Once dry, and like natural processed, the beans are allowed to rest for up to two months before processing at the dry mill.
D012  **Colombia Excelsior EP**

From the home of fine washed Arabica coffee, our Colombian coffee is ideal for all day drinking. Medium acidity, but well balanced with a silkily body, cane sugar sweetness, floral hints and traces of tropical fruits.

*Medium acidity, full body, hints of mango, honey and orange flavour.*

D076  **Colombia Supremo EP Rainforest Certified**

Supremo is the highest grade of Colombian coffee, it comes from the same trees as Excelsior, but is the larger of the two beans, and as such produces a coffee of balanced acidity and full body. A fine Colombian coffee and certified Rainforest Alliance.

*Balanced acidity, full body, hints of mango, honey and orange flavour.*

D024  **Colombia Decaffeinated - Swiss Water Method**

For those that love coffee, but not the caffeine, we offer this fine Colombian coffee that has been decaffeinated using a water based process which is chemical free, and leaves the natural flavour of the original bean intact.

D020  **Colombia Decaffeinated - MC Method**

A fine Colombian coffee decaffeinated by the traditional method of soaking the beans in water, the beans are removed and then using methylene chloride the caffeine is rinsed out of the water. The bean is then immersed back into the water to reabsorb the natural flavours left behind. The process removes 99% of caffeine, more than the water based method, but has to be done right so as not to destroy the structure of the bean.

For this reason we source this coffee from Germany, where we can be as-

D055  **Peru HB MCM Organic - Rainforest Certified a selection in our “World’s best Coffee range”**

Grown in the Cajamarca region in Northern Peru, high in the Andes Mountains, this Hard Bean MCM coffee is the highest graded coffee from Peru, Shade grown, too slow maturity, using organic farming methods and certified Rainforest Alliance, the coffee exhibits a vanilla-nut-toned sweetness full of subtle citrus acidity. It is a fully washed coffee.

**Colombia is the 4th largest producer in the World, all of which is fine washed coffee.**
Central America & Caribean

This region produces fine washed Arabica coffee, and accounts for 10% of all Arabica coffee grown, but the many different microclimates, different growing altitudes, soil conditions and different coffee tree variety can make it a challenge to find the best coffee that this region has to offer. The best coffee from this region is classified as either SHG (Strictly High Grown) or SHB (Strictly Hard Bean), with the exception of Cuba that uses different grading methods.

D077 **Mexico SHG EP Organic** - a selection in our “World’s best coffee range”.

Growing at high altitude in the rich volcanic soil of the Chiapas region, this delicious Organic Mexican coffee flourishes under the nourishment and protection of nature. The coffee matures slowly so that each bean is enriched with flavour, processing is fully washed.

*Low acidity, medium body, chocolate & almond notes.*

D017 **Guatemala SHB EP**

A classic Guatemalan coffee, grown at altitudes above 1200 meters, and is bright and citric, chocolatey, full bodied and fragrant.

*MEDIUM ACIDITY, FULL BODY, CITRUS, CHOCOLATE FLAVOUR.*

D082 **Guatemala Genuine Antigua Entre Volcanes - Estate Coffee - a selection in our “World’s best coffee range”**

Entre Volcanes is a beautiful farm located San Miguel Duenas, Antigua. It is an a high altitude farm above 1500m, that produces 100% Genuine Antigua Coffee. At Entre Volcanes the combination of microclimate, soil and the quality process makes of this an exceptional and unique coffee.

Imagine a coffee that perfectly combines body, flavour and aroma. Genuine Antigua coffee is internationally renowned for its unique characteristics: fragrance and lingering aroma, slight sweetness, clean and pleasant. A hint of chocolate, as well as a fine and discernible body is a unique characteristic of the cup.

**Aroma**: Slightly more than just the smell, aroma refers to the sensation of gases released from brewed coffee.
D080  Nicaragua SHG EP - AAA - Finca San Ramon - a selection in our “World’s best coffee range”.

The Union of Cooperatives San Ramon (UCA San Ramon) in Nicaragua grow this high quality, medium bodied coffee boasting notes of dark chocolate, cherry and toasted nuts. The UCA San Ramon works towards more just and equitable conditions for its members, especially women and youth. The focus is on increasing biodiversity and food security, and in supporting women’s economic initiatives within the cooperative.

**Sustainable livelihoods and farming systems in every cup.**

*Bright acidity, medium body, notes of dark chocolate, cherry and toasted*

D013  Costa Rica SHG EP

Coffee from Costa Rica is consistently smooth and fragrant. Grown at high altitudes our standard Costa Rican Coffee is both fruity and floral, with spicy and delicate aromas. The perfect coffee for those late afternoons.

*Bright acidity, medium body, fruity, floral spicy notes.*

D078  Costa Rica Hacienda Salomon Fancy SHG EP - a selection in our “world’s best Coffee range”

Hacienda Salomon is a lovely choice for summer - its brightness is refreshing and it works wonders as an iced coffee. Its candied, fruit flavour notes and silky texture ensures that it goes down well and deems itself worthy and unique among most alternate brew methods. It’s great in a pour-over, a late-afternoon French press, or all-day-every-day iced coffee. It is a traditional Costa Rican coffee, full-bodied, bright acidity, but with a wonderful lingering aftertaste.

*Bright acidity, full body, floral spicy notes.*

D081  Panama SHG EP Bouquete Casa Ruiz - a selection in our “world’s best Coffee range”

Casa Ruiz is a group of small artisan farms in the admired Bouquete region of Panama, near the Costa Rica border. Casa Ruiz prides its self on environmentally friendly shade growing. Crispy floral-toned aroma, caramel and pear-toned fruits. In the cup, medium body with a light and pleasantly syrupy mouth feel. A bright, pronounced acidity simplifies the aromatics when the cup is hot, but as it cools a delicate, tight-knit complexity emerges: hints of white wine, caramelise milk chocolate and continued pear-toned fruit.

*One of the World’s most highly priced Coffee*

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**Acidity:** is a pleasant tanginess felt under the edges of your tongue as you taste a coffee. Acidity in coffee is a good thing, a sense of bite.
D023  **Honduras SHB EP**

Honduras produces complexed fine washed coffees that range from low-acid, to bright acid Kenyan style. For years a minor player in Central American coffee, it is now the second highest producer of washed coffee in the world. Whilst it can be difficult to find an exceptional coffee from this region, we believe that this high grown coffee that we offer meets this criteria,

*Bright acidity, medium body, nutty chocolaty flavour.*

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D053  **Honduras El Jaguar SHB EP - Rainforest Certified**

Grown in the northwest region of Siguatepeque at altitudes above 1500 meters, these coffee trees enjoy a rich rainforest environment, shaded by mist for half of the day. The cup has a pleasing mild lemon acidity, medium creamy body and notes of milk chocolate, honey & walnut.

*Mild acidity, medium body, hints of chocolate, honey & walnuts.*

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D054  **Honduras Marcala SHB EP - Organic**

Marcala is a region in the west central area that is known for some of the highest quality coffees from Honduras. This Organic coffee is grown by CO-COSAM in the San Marcos de Colon area, it is a light & mild coffee, very sweet with hints of vanilla, apple butter fruit notes and almond flavours.

*A great coffee.*

*Mild acidity, medium body, hints of vanilla, apple butter & almonds.*

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D075  **El Salvador SHG Los Naranjos**

Grown on the Los Naranjos farm on the slopes of the Santa Ana Volcano. The coffee is grown at high altitudes and exhibits all the traits of a great El Salvadorian coffee - fragrant, mildly complex, and have good acidity.

*Good acidity, medium body, complex and fragrant flavours.*

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D018  **Nicaragua SHG EP - Fancy Fincas Las Camelias - Organic Certified**

Grown in the Jinotega region at an altitude above 1200 meters this single estate coffee is 100% Caturra variety and is a fully washed coffee. It produces a coffee of bright acidity, a sweet clean cup with notes of brown sugar, cocoa and spices.

*Bright acidity, medium body, hints of tobacco and unsweetened cocoa.*

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Cuba Serrano Superior - a selection in our “World’s best coffee range”.

Cuba only produces 8000 tons annually. This coffee is grown in the Sierra Maestra Mountains in the South West of the island; all of its production is normally taken up at high prices by European and Asian countries.

Cuban coffees offer an intense, fragrant experience. A slightly darker than a medium roast with a sweet aroma, evocative of honey and demerara sugar. Whilst the initial taste is rich and smoky, there’s a mild, fruity acidity in the background that offers balance and body. This coffee is a treat - luscious, full-bodied and velvety, like an after dinner liqueur.

*Mild acidity, full body, notes of honey and demerara sugar, a complex specialty coffee.*

Hawaii Paradise Meadow Estate coffee, a genuine Ka’u coffee - a selection in our “World’s best coffee range”.

Grown on the main island of Hawaii, at it’s southern most tip, down the side of the Mauna Loa volcano, in deep volcanic soils at an altitude of 2000 meters. An unspoiled land, sunny climate and misty afternoons give Ka’u coffee its characteristic deep flavours.

One esteemed coffee taster described a special Ka’u coffee as "the taste of chocolate, cherry, and coconut, accented with floral notes of orchid and citrus flowers." Unique cultivating practices including hand picking, sun drying, warm sunny mornings and misty afternoon rains and fertile volcanic soils combine with the passion and aloha of Ka’u farmers to produce some of the finest coffees grown anywhere.

The Paradise Meadows Orchard & Bee Farm was established in 2004 and has become a premium coffee producer.

*Medium acidity, good body, notes of chocolate, cherry and coconut.*
East Africa

Arabica Coffee was introduced into East Africa during the 1800’s early 1900 by the then colonel powers. Development of the industry has been severely hampered by political turmoil, poor infrastructure and lack of investment, however this is beginning to change and the International Coffee industry is at last beginning to recognise the unique qualities that top coffee from the region exhibit.

Poor farming techniques and lack of training can make it a challenge to find truly great coffee, but our current offerings from East Africa are great.

**D052 Malawi Pamwamba AAA Estate Coffee - Rainforest Certified - a selection in our “World's best coffee range”**

Grown in the Southern Highlands of Malawi, this Rainforest certified coffee has managed to obtain International acclaim. The coffee has a delicious fruity aroma, bright fruity acidity and good body

*Medium acidity, great body, white wine pine nut pesto notes.*

**D016 Kenya AA**

Kenya has long been renowned as the best washed Arabica coffee from East Africa, although in recent years it has lost much of its shine as other East African countries improve their crops. Our Kenyan coffee comes from the central highlands region, grown on the slopes of Mount Kenya in rich organic soils.

*Medium acidity, full body, the iron rich clay soil gives a unique Kenya flavour.*

**D019 Tanzania AA**

Grown at high altitude on the slopes of Mount Kilimanjaro in Eastern Tanzania this area produces some of the finest coffee from East Africa. This typical Tanzanian has a bright acidity, full body and complex flavours.

*Bright acidity, full body, a floral berry fruit flavour.*

**Tanzania Bukoba Organic AAA Estate Coffee - a selection in our “World’s best coffee range”**

From The Kagera region in north-west Tanzania, grown along the shores of Lake Victoria., a truly great coffee. A zesty acidity, hints of pear fruit, and an interesting sweet note in the finish.

*Bright acidity, full body, Hints of pear fruit in the flavour.*
**Uganda Druga**

A distinctively different coffee from other East African coffee, this coffee is natural processed, unlike the traditional washed coffees of this region. Grown in the Bugisu region of Eastern Uganda, on the slopes of Mount Elgon, in the shade of banana trees. It has a unique flavour profile more akin to Indonesia coffee, with a big, thick body, low acidity, a rustic sweetness and spice notes.

*Low acidity, heavy body, notes of sweetness and spices.*

**Uganda Bugisu AA**

The Bugisu coffee growers live mainly in the Mbale District on the slopes of Mt. Elgon and Sipi Falls. They plant their coffee in between other crops like Banana trees for shade and to enrich bird life which remove insects and parasites. Sebiei is an ethnic group living in the growing area. The coffee grows organically and sustainably in conditions that provide two harvests annually. We consider Bugisu to be one of the most premium coffees of the world.

*Bright acidity, medium body, notes of dried plum & lemon lime, chocolate and almonds.*

**Burundi AA**

Coffee has only been grown in Burundi since the 1930’s, and it is only in recent years that the best coffee from this region have become recognised internationally. Political upheaval, climate challenges and being a land-locked country have made it difficult to get good coffee to foreign markets. However, when it can be found, a good washed Burundi coffee is excellent, displaying a chocolatey nutty flavour, with good body and a bright acidity.

*Bright acidity, good body, notes of a nutty chocolate flavour.*

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**Body:** The sense of a coffee’s weight and texture, perceived at the back of the tongue, is called body.
Ethiopia

Ethiopia, hailed as the birthplace of true Arabica coffee, although recent studies might dispute this, it is the one place where the coffee tree grows wild and many varieties have yet to be identified. It is believed that generic range of these many varieties will be the key to ensuring the future of coffee worldwide.

Coffee is grown in the south of the country and is either wet processed or natural processed depended on region, and sometimes within the region but given different names.

Most coffee is produced by small scale farmers, much of which is organic grown, but without certification.

It is estimated that 15 million people in Ethiopia rely upon coffee for an income.

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Weight</th>
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</thead>
<tbody>
<tr>
<td>D011</td>
<td><strong>Yirgacheffe - a selection in our “World’s best coffee range”</strong></td>
<td>250 grams</td>
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<tr>
<td></td>
<td>An area within the Sidamo region and grows the finest of all Ethiopian coffee.</td>
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<tr>
<td></td>
<td>A washed coffee that has won many awards on the world stage, and voted one of the world’s best for two years in the USA. This coffee has bright lemony notes and floral characteristics, light texture and a well balanced.</td>
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<tr>
<td></td>
<td><strong>Medium acidity, medium body, lemon floral notes.</strong></td>
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<tr>
<td>D050</td>
<td><strong>Limu 2</strong></td>
<td>250 grams</td>
</tr>
<tr>
<td></td>
<td>Coffee from this region is either washed and sold as Limu2 or natural processed and sold as Djimmah5, the 2 &amp; 5 classification do not indicate quality, just types of processing.</td>
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</tr>
<tr>
<td></td>
<td><strong>Medium acidity, full body, the iron rich clay soil gives a unique Kenya flavour.</strong></td>
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<tr>
<td>D076</td>
<td><strong>Sidamo 2 Organic - a selection in our “World’s best coffee range”</strong></td>
<td>250 grams</td>
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<tr>
<td></td>
<td>This Sidamo comes from the Kelenso Mokaniso cooperative in the district of Bula Hora.</td>
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<td></td>
<td>The coffee has a fruity fragrance with some floral, has a good balance in body and acidity; is fruity, with tones of cocoa, coffee flower and an apricot after-taste.</td>
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<td></td>
<td><strong>Bright acidity, full body, a floral apricot flavour.</strong></td>
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</tbody>
</table>
A003  Djimmah 5

Unlike our other Ethiopia coffees, coffee from the Djimmah region are processed using traditional methods, where the coffee berry is laid out on patios and the outer skin is allowed to rot off naturally. The result is a coffee for which Ethiopia is famous for, low acidity, good body, with a unique sweetness and notes of spices.

Low acidity, heavy body, notes of sweetness and spices.

Ethiopia: Legend traces the discovery of the extraordinary delicious beverage, coffee, to the third century by a young goat herder in Kaffa. The boy was astonished by the strange moods and frisky manners exhibited by his animals after nibbling the red berries growing wild on evergreen shrubs.

Curious as he was, the goat herder was tempted to taste the berries and he too experienced a feeling of delightful warmth and elated spirit.

As legend will have it, the world of coffee was born.
Asia - India

Indian coffee are renowned for being heavy in body and low in acidity.

The majority of Arabica coffee is grown in the South West highlands of India, grown under shade and normally alongside other crops such as pepper, cardamom, ginger nuts, oranges, vanilla, bananas and mangoes.

Most coffee from this region is wet processed although the area of Malabar is famed for the “monsooned” method, unique to India.

D084  **Indian Monsoon Malabar - a selection in our “World’s best coffee range”**

The Monsoon process consists of exposing natural processed coffee to moisten laden monsoon winds experienced in the Western coastal regions of India. The result is a unique coffee, higher in moisture content, the lowest Acidity levels of any other coffee in the world and in the cup lots of body and a pleasant earthiness.

Because of the very low acidity levels it is an alternative to decaffeinated coffee for those who love good coffee but it does effect their stomach.

*Low acidity, heavy body, notes of sweetness and spices.*

D080  **Indian Plantation AA**

Our Indian plantation coffee comes from the Mysore region, and is wet processed. Like all Indian Coffee it is low in acidity with good body.

*Low acidity, medium body, notes of spices.*
Asia - Indonesia

Indonesia is the fourth largest producer of coffee in the World. Coffee is grown on a number of islands, which each one having its own distinct complex flavours.

Indonesia have been growing coffee since 1695, and the first coffee was exported to Europe in 1711.

Coffee is grown on most of the islands but the best comes from the island of Sumatra, where elevations range from 2500 to 5000 feet above sea.

D051  **Indonesia Mandheling Grade 1**

From the Island of Sumatra this unique coffee is renowned for its full body and its rich complex taste. Though Mandheling is dry processed, the method includes washing the dried husk of the coffee cherry (fruit) in hot water which provides a more uniform appearance of the coffee bean than the typical dry processed coffee, and likely contributes to the coffee’s fine flavour.

*Low acidity, heavy body, intense herbal aroma, notes of sweet chocolate and liquorice.*

D085  **Indonesia Blue Java - a selection in our “World’s best coffee range”**

Coffee has been grown on the island of Java since the early 17th century.

Most is natural processed, however Blue Java is wet processed, the coffee is grown at altitudes exceeding 900 meters, using organic farming methods and shaded by the forest trees, the forest being home to singing birds, the Civet cat, monkeys, orchid trees and wild honey.

In the cup the acidity is bright, good balance and flavours of woody notes, floral, tobacco, hints of chocolate and caramel and with good body.

*Bright acidity, medium body, notes of chocolate & caramel.*
Blended Coffees

Why do coffee roasters blend coffee from different regions and cultivators?
The art of blending is to produce a coffee that results in a product that balances the qualities of the origin coffee within the blend, it is to produce a coffee that offers consistency and results in a great cup, a coffee of fine balance that is blended for the specific method of brewing.

Peacock has been producing great coffee blends for the past 50 years, our mission has always been to bring you a unique coffee that balances acidity, body and aroma from great origin coffees, our blends only use top quality Arabica coffee.

Blends for drip coffee machines & plungers

<table>
<thead>
<tr>
<th>Code</th>
<th>Blend Name</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>D010</td>
<td>Mocha Java</td>
<td>250 grams</td>
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<tr>
<td></td>
<td>The most famous of all coffee blends, but often the most abused. Our Mocha Java is wonderful blend of two of the world’s best coffees, a washed Ethiopian and a natural Sumatra. Whilst blended for filter coffee drinking, it makes a great espresso.</td>
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<td></td>
<td>Medium acidity, medium body</td>
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<tr>
<td>D015</td>
<td>Blue Mountain Blend</td>
<td>250 grams</td>
</tr>
<tr>
<td></td>
<td>A long time favourite, rich body but a smooth delicate flavour.</td>
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<tr>
<td></td>
<td>Low to medium acidity, rich body</td>
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<tr>
<td>D025</td>
<td>House Blend</td>
<td>250 grams</td>
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<tr>
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<td>Peacock's signature blend and a long time favourite of many of our customers. A great all day coffee.</td>
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<tr>
<td></td>
<td>Low to medium acidity, full body</td>
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<tr>
<td>B536</td>
<td>Café Imperial</td>
<td>250 grams</td>
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<tr>
<td></td>
<td>A blend of Central American coffees, smooth with good body, another great all day coffee.</td>
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<tr>
<td></td>
<td>Medium acidity, good body, rich aroma</td>
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<tr>
<td>A028</td>
<td>African Arabica</td>
<td>250 grams</td>
</tr>
<tr>
<td></td>
<td>A blend of Central African coffees, in the short time that we have produced this blend it has become a firm favourite. Using only natural processed African coffees it is very different from most coffees, offering a rich body and low acidity, a great all day drink.</td>
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</tbody>
</table>
B637  Arabian Nights

A uniquely spicy strong coffee, perfect for after a long relaxed dinner.

*Medium acidity, full body, great aroma.*

D066  African Great Lakes

Peacock is a proudly African Roaster, as such our master roaster wanted to find a blend that represented the best coffees that the African Continent had to offer. This blend is purely African, and uses the best coffee that is available from the Great Lakes Region of Central Africa.

It combines the best washed Cameroons, an intense natural Uganda and a washed complexed Ethiopian coffee. The result is a coffee that is equal to any that the World has to offer, good in filter or plunger, but also makes a great espresso.

*Medium acidity, full body, intense aftertaste.*

B369  Peacock Medium Roast

Whilst economically priced this coffee only uses that best Arabica coffee, its base being natural processed South American coffee. It is great all day coffee.

*Medium acidity, good body*

B116  Supreme

Another longstanding favourite, a smooth full-bodied coffee for all day enjoyment.

*Medium acidity, good body, rich aroma*

B276  Old Vienna

Blended and roasted to the match the flavour and intensity much loved by continental Europe. Full bodied and strong, the perfect after dinner drink.

*Medium acidity, full body, rich aroma.*
Blends for Espresso

**B450  Cappuccino Tuscany**
A blend developed to work well in today’s trendy environment. Great with frothy milk drinks, makes the perfect cappuccino, Café Latte’s and other milk based espresso drinks.

**Weight**
250 grams

**B556  Espresso Castinette**
Our oldest espresso blend and a long time favourite. A complexed blend of 5 top quality Arabica coffees that produce an espresso of unique flavour and a golden crema on extraction.

**Weight**
250 grams

**B456  Peacock Espresso Roast**
Whilst economically priced this coffee only uses that best Arabica coffee. Strong and full bodied, a great espresso.

**Weight**
250 grams

**B568  Italian Espresso**
Our flagship espresso, blended to a true continental European profile.

The base of this coffee uses a great Pulp Natural coffee, resulting in an intense flavour and a great crema in the cup.

Truly a great coffee equal to best in the World.

**Weight**
250 grams

**B463  Premium Gold Espresso**
Another flagship blend, pure to quality Arabica coffee from which our master roaster has managed to bring out a deep intensity, thick crema and a perfect cup.

**Weight**
250 grams

Espresso is strong black coffee - i.e., no dairy added - that has a unique brewing method. Espresso is made by forcing steam through finely-ground coffee beans. Like regular drip coffee, it can be made from any type of coffee bean, though generally a blend is used to create optimal flavours.
Flavoured Coffees

Peacock has been producing suburb flavoured coffee for the past 50 years. The secret to their success is simple, a top quality Central American coffee, flavoured with top quality flavouring imported from America.

Choose from the following:

<table>
<thead>
<tr>
<th>Code</th>
<th>Flavour</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>D030</td>
<td>Chocolate</td>
<td>250 grams</td>
</tr>
<tr>
<td>D032</td>
<td>Macadamia Nut</td>
<td>250 grams</td>
</tr>
<tr>
<td>D033</td>
<td>Hazel Nut</td>
<td>250 grams</td>
</tr>
<tr>
<td>D034</td>
<td>Kahlua Fudge</td>
<td>250 grams</td>
</tr>
<tr>
<td>D035</td>
<td>Vanilla</td>
<td>250 grams</td>
</tr>
<tr>
<td>D036</td>
<td>Irish Coffee</td>
<td>250 grams</td>
</tr>
<tr>
<td>D037</td>
<td>Amarula Cream</td>
<td>250 grams</td>
</tr>
<tr>
<td>D038</td>
<td>Caramel</td>
<td>250 grams</td>
</tr>
<tr>
<td>D039</td>
<td>Liquorice</td>
<td>250 grams</td>
</tr>
<tr>
<td>D040</td>
<td>Chocolate Mint</td>
<td>250 grams</td>
</tr>
<tr>
<td>D041</td>
<td>Brandy</td>
<td>250 grams</td>
</tr>
<tr>
<td>D042</td>
<td>English Toffee</td>
<td>250 grams</td>
</tr>
<tr>
<td></td>
<td>Blueberry</td>
<td>250 grams</td>
</tr>
</tbody>
</table>
Capsules

As a traditional roaster Peacock had tried to avoid getting involved in the single serve capsule, however we have had so many requests from our customers for our coffee to be available in this format, that we are now able to offer a selected range of Peacock coffee in Nespresso compatible capsules for your enjoyment.

All the coffee we offer in single serve is exactly the same coffee that is available in traditional format.

D167   **Malawi Pamwamba AAA Estate Coffee - Rainforest Certified - a selection in our “World’s best coffee range”**

Grown in the Southern Highlands of Malawi, this Rainforest certified coffee has managed to obtain International acclaim. The coffee has a delicious fruity aroma, bright fruity acidity and good body

*Medium acidity, great body, white wine pine nut pesto notes.*

D162   **Cuba Serrano Superior - a selection in our “World’s best coffee range”**

Cuba only produces 8000 tons annually. This coffee is grown in the Sierra Maestra Mountains in the South West of the island; all of its production is normally taken up at high prices by European and Asian countries.

Cuban coffees offer an intense, fragrant experience. A slightly darker than a medium roast with a sweet aroma, evocative of honey and demerara sugar. Whilst the initial taste is rich and smoky, there’s a mild, fruity acidity in the background that offers balance and body. This coffee is a treat - luscious, full-bodied and velvety, like an after dinner liqueur.

*Mild acidity, full body, notes of honey and demerara sugar, a complex spe-

D161   **Italian Espresso**

Our flagship espresso, blended to a true continental European profile.

The base of this coffee uses a great Pulp Natural coffee, resulting in an intense flavour and a great crema in the cup.

D163   **Costa Rica Hacienda Salomon Fancy SHG EP - a selection in our “world’s best Coffee range”**

Hacienda Salomon is a lovely choice for summer - its brightness is refreshing and it works wonders as an iced coffee. Its candied, fruit flavour notes and silky texture ensures that it goes down well and deems itself worthy and unique among most alternate brew methods. It’s great in a pour-over, a late-afternoon French press, or all-day-every-day iced coffee. It is a traditional Costa Rican coffee, full-bodied, bright acidity, but with a wonderful lingering aftertaste.

*Bright acidity, full body, floral spicy notes.*
D164  **Colombia Decaffeinated - Swiss Water Method**

For those that love coffee, but not the caffeine, we offer this fine Colombian coffee that has been decaffeinated using a water based process which is chemical free, and leaves the natural flavour of the original bean intact.

D160  **El Salvador SHG Los Naranjos**

Grown on the Los Naranjos farm on the slopes of the Santa Ana Volcano. The coffee is grown at high altitudes and exhibits all the traits of a great El Salvadorian coffee - fragrant, mildly complex, and have good acidity.

*Good acidity, medium body, complex and fragrant flavours,*

D165  **Mocha Java**

The most famous of all coffee blends, but often the most abused. Our Mocha Java is a wonderful blend of two of the world’s best coffees, a washed Ethiopian and a natural Sumatra. Whilst blended for filter coffee drinking, it makes a great espresso.

*Medium acidity, medium body.*

D166  **Nicaragua SHG EP - Fancy Fincas Las Camelias - Organic Certified**

Grown in the Jinotega region at an altitude above 1200 meters this single estate coffee is 100% Caturra variety and is a fully washed coffee. It produces a coffee of bright acidity, a sweet clean cup with notes of brown sugar, cocoa and spices.

*Bright acidity, medium body, hints of tobacco and unsweetened cocoa.*

Great Coffee in single serve capsules.

Nespresso compatible
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Tel: 021 555 3613

Canal Walk
Shop 123 Canal Walk
Address: Canal Walk, Century City
Tel: 021 555 3613

Eikestad Beanery
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Waterstone Beanery
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