

Tea Catalogue 2017



Welcome to our wonderful world of Tea
Peacock's Unique Tea Collection



*Blending the world's finest teas
with luscious fruit and healing herbs
for a delicious tea experience.*

extraordinary taste,
**extraordinary
teas**

Peacock Tea & Coffee
September 2017



Tea Catalogue 2017

Peacock is proud to bring you the widest range of teas available today in South Africa.

From our humble beginnings in 1965 we have strived to bring to our customers a collection of teas from the Worlds best producers, a collection that is unparalleled from any other, one that includes many rarities, such as Matcha, Pu Erh, flowering teas, tea bricks and healthy herbal infusions.

Today we offer you more than one hundred and thirty different Teas.

The drinking of tea begins some 5000 years ago, whilst its origin is the subject of many myths, by 700 AD the drinking of tea in China is well documented. Today more tea is consumed on a daily basis than any other drink, besides water. Its consumption is greater than coffee, alcohol, soft drinks and chocolate put together.

The health benefits contained within a cup of tea has been well studied and documented in recent years. Green Tea in particular is world renowned for its health benefits (see below).

<http://authoritynutrition.com/top-10-evidence-based-health-benefits-of-green-tea/>

Our range of herbal teas include Ayuvital Teas, which are inspired by the principles of Ayurvedic nutrition, studied at Indian Universities, which aims for the proper balance between the different bio-energies in the body.

All our teas are sourced from our Tea partners in Hamburg, Germany, the Worlds major Tea port.

We do this so that you, our customers, can be assured that all ours Teas will meet the Worlds must stringent quality assessments, that claims of origin, organic certification and natural flavouring can be substantiated.

Welcome to our wonderful World of tea, we trust that you will find it both informative and useful in selecting your ideal brew.

Our brands:



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New Additions

Peacock is committed to constantly improve the range of tea that we offer our customers. We are pleased to be able to offer the following additions to our tea range, a range that is unparalleled in South Africa

Green Tea

G115 China Palace Needle organic



From the Chinese province of Hubei comes this organically produced tea. Only the most delicate shoots and tips are picked very gently and then gently processed., You will be delighted by its dark green shiny leaf and the aromatic light cup with its delicate subtlety and sweetness.

Temp 70c Infuse Time 2-3 Min Weight 125 grams



G076 Japan Sencha ARIAKE

A special Sencha with a fine jade green leaf and a flowery slightly spicy taste from the Kagoshima district which is situated on Japan's southern island Kyushu

Temp 75c Infuse Time 2-3 Min Weight 125 grams



G075 Japan TAMARYOKUCHA YONKON

Rolled, spiral shaped leaves, curved like the legendary "magatama" beads. Along with the sword and the mirror, the magatama became one of the three items of Japanese imperial regalia. Even the mysterious emerald green colour is reminiscent of these crown jewels. The distinctive smoky fresh flavour ensures that 'Yonkon' is a unique Japanese tea, providing a cup that shimmers light gold-green

Temp 75c Infuse Time 2-3 Min Weight 125 grams



F087 Japan Sencha SHIMIZU ORGANIC



Tangy, soft, well-assorted leaves, slightly sweet flavour. A perfect example of a fresh Sencha. Light, tangy tea whose cup literally smiles at you. A green-yellow cup colour. Shimizu stands for clear rock water and symbolise the purity of this tea,

Temp 70c Infuse Time 2 Min Weight 100 grams



Flavoured Green Tea

G087 Green Tea Sencha Ming Li



Contains green tea (75%), orange wedges, pineapple bits, papaya bits, mango bits, rose blossom leaves, sunflower and cornflower blossoms, natural flavouring.

Temp 80c Infuse Time 2-3 Min Weight 125 grams



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Flavoured Rooibos



J018 Rooibos Tea - Aladdin's Winter Wonder organic

Contains Rooibos tea, cassia bits, orange peel, natural cinnamon- orange flavouring with other natural flavouring, rose blossom leaves, ginger bits, cloves, black pepper, cardamom.

All from organic production.

Temp Infuse Time Weight

100c 5-8 Min 125 grams



J019 Rooibos Tea - Cranberry & Pomegranate

Contains Rooibos tea, natural flavouring, dragon fruit bits, goji berries (5%), pineapple bits, papaya bits, cranberry bits (3%), chokeberries, kiwi bits.

100c 5-8 Min 125 grams



J017 Rooibos Tea - Chocolate Dream

Contains Green Rooibos tea, cocoa bean peels, cocoa bean bits (10%), chicory roots, natural flavouring, cornflower blossoms.

100c 5-8 Min 125 grams



Herbal Infusions

G170 Nettle Leaves

Pure Nettle leaves

Temp Infuse Time Weight

100c 8-10 Min 50 grams

G171 Verbena Leaves

Pure Verbena leaves

100c 8 - 10 Min 50 grams

G172 Hibiscus Blossoms

Pure Hibiscus Blossoms

100c 8 - 10 Min 80 grams

G173 Herbal Infusion - Buddha Bamboo

Contains: bamboo leaves (40%), pineapple bits, lemongrass, blackcurrant leaves, marigold blossoms, mallow blossoms, red currants, strawberry slices.

100c 8 - 10 Min 100grams



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Fruit Infusions

G193 Orange & Ginger - Organic



Contains Apple bits, hibiscus blossoms, rose hip peels, orange peels, ginger bits (7%), lemongrass, pineapple bits, natural orange flavouring, marigold blossoms.

All from Organic Production

Temp Infuse Time Weight

100c 6-10 Min 125 grams



G192 Lemon Sherbet

Contains Apple pieces, sweet blackberry leaves, white hibiscus petals, lemongrass, lemon granules, natural flavouring, antennaria.

100c 6-10 Min 125 grams



G194 Wild Berries Cocktail

Contains Hibiscus blossoms, currants, elderberries, rose blossom leaves, black currants, blackberries, blueberries, sugar, natural flavouring.

100c 6-10 Min 125 grams



Tea Flowers

G166 Flowering Tea - Ben

White Tea leaves manufactured by hand with jasmine and marigold blossoms.

Infusion with 0.6 Litres of water.

Temp Infuse Time Weight

100c 3.5 Min 1 Unit



G167 Flowering Tea - Bert

White Tea leaves manufactured by hand with jasmine and marigold blossoms.

Infusion with 0.6 Litres of water.

100c 3.5 Min 1 Unit



G168 Flowering Tea - Bill

White Tea leaves manufactured by hand with jasmine and marigold blossoms.

Infusion with 0.6 Litres of water.

100c 3.5 Min 1 Unit



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Green Tea - Mini Tea Bricks

	Temp	Infuse Time	Weight
F307 Mini Tea Bricks Heart Pressed green tea with rose blossoms. Finely tart, spicy, light blossom flavour. Use with 0.6 litre of water,	100c	5 Min	1 unit
F306 Mini Tea Bricks Tony Rose Pressed green tea with rose flowers. Use with 0.6 litre of water	100c	5 Min	5 units



Arriving Soon

Herbal Infusions

G138

Herbs & Witches Organic



Contains: Orange peel, fennel, nettle leaves, lemon balm leaves, lemongrass, sunflower blossoms



Temp	Infuse Time	Weight
100c	8-10 Min	125 grams

Fruit Infusions

G194 **Cocktail of Wild Berries**

Contains: hibiscus blossoms, currants, elderberries, dwarf elderberries, natural flavouring, rose blossom leaves, black currants, blackberries, blueberries

Temp	Infuse Time	Weight
100c	6-10 Min	125 grams



Black Teas



Flowery, malty, elegant



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Darjeeling

Darjeeling, named after the district in India where it is grown, is for many tea connoisseurs the pinnacle of tea drinking. Here, at the foothills of the Himalayas, the climate is almost absolutely perfect for growing the finest tea in the world.

First Flush

In March, after the winter lull, the first tender shoots are harvested in the mountains. Typical of these teas from the spring picking in March and April are a light, glowing cup, a fresh flowery flavour, lively character, intensive fragrance and delicate leaves with green tips.

Second Flush

When the second flush is picked in the summer months of June and July, not only the taste but the look of the teas changes considerably. Buds and tips are now silvery or golden-brown, the colour of the cup ranges from coppery-gold to auburn. Mature second flush teas of high quality are full bodied and have a slightly nutty flavour.

Temp Infuse Time Weight

G012 Darjeeling 1st Flush TGFOP1 Silverhill

Fresh Strong tea with a golden cup and aromatic flavour

100c 2-3 Min 125 grams



G010 Darjeeling 2nd Flush TGFOP Margaret's Hope

Full-flavoured 2nd flush Darjeeling with a finely balanced character

100c 2-3 Min 125 grams

G005 Darjeeling 1st Flush SFTGFOP1 PUTTABONG organic

The Puttabong garden successfully adopted organic production several years ago and, year in, year out, now produces characteristic, expressive teas. This crisp tea from the spring picking is flavourful, delicate and has a light infusion.

100c 2-3 Min 125 grams



G103 Darjeeling 2nd Flush FTGFOP1 in chest

Strong, substantial tea from the second picking with a dark cup and a full body, to be enjoyed anytime of the day.

Packed in a delightful tea chest, the ideal gift for any tea lover.

100c 2-3 Min 110 grams

Out Of Stock



Tea Facts: It is widely believed that tea was discovered as far back as 2737BC when a hot, sunny day the Second Emperor of China was relaxing under a tree when some tea leaves blew into his cup of water.

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Assam

Back in 1823, people discovered tea shrubs growing in the wild in the Northern province of Assam—and cultivated into their own plants. The largest tea growing area in the world is now located on both sides of the powerful Brahmaputra River. Because of the humid climate there, the conditions are perfect for the tea plant. Assam teas often have strong and malty flavour with fine notes of honey. The tea leaves are so rich with extracts, with a powerful aroma, that even harder water will not detract from your

G009 Assam TGFOP1 @nd Flush

An Assam tea processed by machines after the CTC method. The copper brown nodular leaves produce a strong intense infusion

Temp	Infuse Time	Weight
100c	3-4 Min	125 grams

G006 Assam TGFOP1 JAMGURI organic



This Organic garden time and again manages to impress us with its excellent and characteristic teas. A finely worked Assam leaf tea picked at the height of the summer harvest. The rich, auburn infusion seduces with its fullness and elegant, distinct flavour.

100c	3-4 Min	125 grams
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CEYLON

It was Scotsman James Taylor who first planted Ceylon tea back in 1870. Today, India's southernmost neighbour in the Bay of Bengal is the island nation named Sri Lanka, but in the traditional tea trade, the teas grown there are still known as Ceylon teas. The most important tea districts are Dimbula, Nuwara Eliya, Kandy and Uva. These regions are known for growing smooth full-flavoured teas with a wonderful copper red cup which stands up well to even the hardest water. In many ways, it is their medium, somewhat modest aroma of malt and faint, citrus-like notes of flavour which make Ceylon teas one of the world's favourite black teas.

G008 Ceylon OP HG Sunrise UVA

Classic, wiry highlands leaf. Light, flowery taste with a light copper-coloured cup

Temp	Infuse Time	Weight
100c	3-4 Min	125 grams

G119 Ceylon leaf Decaffeinated

A CO2 decaffeinated black Ceylon leaf tea with a light fresh taste.

100c	3-4 Min	125 grams
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Tea Facts: All tea comes from the "Camellia Sinenis" plant, an evergreen shrub that may grow up to 60 feet in the wild. When cultivated for harvest the tea bushes are kept to a height of about one meter. There are over 3000 varieties of tea with their own characteristics.

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Other Cultivation Areas

China

G046 China Keemun OP

Dark cup and soft taste, low in tannings, a great tea for tea beginners

Temp 100c Infuse Time 3-5 Min Weight 125 grams



G050 China Tarry Lapsang Souchong

This legendary smoky tea gets its unique flavour from the smoke of pinewood trees which grow in the region.

Temp 100c Infuse Time 2-3 Min Weight 125 grams



G083 China PU ERH Tea - specially fermented black tea

From the Yunnan region, it is also called "red" tea for the colour of its cup. It is a 'post fermented' tea with a characteristic earthy, slightly sweetish flavour and has a very intensive smell.

Temp 100c Infuse Time 4-5Min Weight 125 grams



G165 China PU ERH MINI TUO CHA - 15 years old

From the Yunnan region, it is also called "red" tea for the colour of its cup. It is a 'post fermented' tea with a characteristic earthy, slightly sweetish flavour and has a very intensive smell.

Temp 100c Infuse Time 3-4 Min Weight Gift Box

Of 2 units



G070 China Rose Congou

China Black tea with Rose flavour and added blossoms

Contains: Black tea, rose blossom leaves

Temp 100c Infuse Time 3-5 Min Weight 125 grams



Africa

G065 Kenya GFOP1 MARINYN

This orthodox leaf tea from the foot of Mount Kilimanjaro contains lots of white tips and is pleasant and spicy with a copper cup

Temp 100c Infuse Time 3-4 Min Weight 125 grams



G058 Tanzania Golden Flowery LUPONDE organic

This GFOP tea from orthodox production is pleasantly mild yet very flavourful, an excellent everyday tea.

Temp 100c Infuse Time 3-4 Min Weight 125 grams



G102 Rwanda BOP RUKERI

An excellent, strong African Broken tea from the best growing areas in Rwanda. It is spicy with a pleasant flavour.

Temp 100c Infuse Time 3-4 Min Weight 125 grams



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Other Cultivation Areas

India

G111 Nilgiri TGFOP1 JAMGURI organic

Temp 100c Infuse Time 3-4 Min Weight 125 grams



This Organic garden time and again manages to impress us with its excellent and characteristic teas. A finely worked Assam leaf tea picked at the height of the summer harvest. The rich, auburn infusion seduces with its fullness and elegant,



Indonesia

G064 Java OP MALABAR

100c 3-4 Min 125 grams

This tea from the Indonesia island of Java has a flavourful, slightly sweetish cup. A perfect afternoon tea, low in caffeine and tannins.



Nilgiri TGFOP1 JAMGURI organic

Tea Facts: Tea is harvested after each flush - the sprouting of the top two leaves and bud. The top two leaves and bud are plucked by hand and then processed into any of the four types of tea; which are Black, Green, Oolong, and White.

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In House Creations

The secret's in the blend

What does tea have in common with cognac and whisky? It's the blend that makes all the difference. Experience, creativity and a good feeling for the soul of tea are all necessary skills to have for a composition of diverse flavours that works. The result is a new tea creation, complete in itself, where the characteristics of the individual sorts of tea used find a harmonious balance. Our tea tasters, and those of our international partners have compiled the finest blends for your satisfaction.

	Temp	Infuse Time	Weight
G013 Dragonmoon A blend of full bodied Darjeeling and thick rich Assam tea	100c	3-4 Min	125 grams
G020 English Breakfast Blended from the finest Indian and Ceylon teas. A good strong traditional tea to get you going in the morning and typically served with milk and sugar	100c	3-4 Min	125 grams
G024 Five o'clock Tea Blended in Germany, a strong Ceylon/Assam blend with golden tips, and a copper-coloured cup with a strong flavour. The ideal afternoon tea, thus it's name.	100c	3-4 Min	125 grams
G036 High Grown Ceylon A Peacock speciality, using the finest Ceylon teas blended with the best Kenyan teas. A perfect tea for all day drinking.	100c	3-4 Min	125 grams
G040 Irish Breakfast Blended in Germany, a fine broken tea with a strong flavour suitable for drinking with milk and sugar.	100c	3-4 Min	125 grams
G051 Lady Londonderry Originally blended for a famous hostess of the same name. An exquisite blend of the finest China, Indian and Ceylon teas, ideal for that special occasion.	100c	3-4 Min	125 grams
G055 Pavane Orange Pekoe The term Orange Pekoe denotes the grade of tea and should not be confused with the flavour. This tea is a blend of Indian, Ceylon and African teas and is great with milk and	100c	3-4 Min	125 grams
G062 Prince of Wales A delightful blend of China and African teas. Delicate taste and light in colour. A Peacock favourite.	100c	3-4 Min	125 grams









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Black Teas with added flavour

Purely a matter of taste

High class black teas form the basis for our exceptional blends and give them their perfect character. In addition to ensure their outstanding appearance and taste, our German tea tasters also attach great importance to the quality of every single ingredient. Selected with care and blended with the taste of a connoisseur, only the very best raw ingredients go into making Peacock's most popular teas.

		Temp	Infuse Time	Weight	
G067	Black Tea Apple Ingredients: Black tea, apple pieces, natural flavouring	100c	3-4 Min	125 grams	
G072	Black Tea Apricot Ingredients: Black tea, Sunflower petals, natural flavouring	100c	3-4 Min	125 grams	
G073	Black Tea Coconut and Almonds Blended specially for Peacock by our German partners. Ingredients: Black tea, coconut pieces, almond flakes	100c	3-4 Min	125 grams	
G066	Black Tea Lychee Ingredients: Black tea, Lychee pieces, natural flavouring	100c	3-4 Min	125 grams	
G068	Black Tea Mango Ingredients: Black tea, mango pieces, natural flavouring, mango flakes, sunflower petals	100c	3-4 Min	125 grams	
G071	Black Tea Lemon organic Ingredients: Black tea, lemon peel (6%), lemon wedges (4%), natural flavouring, lemon granulate, lemon juice concentrate. All ingredients from organic production.	100c	3-4 Min	125 grams	



Tea Facts: When making your tea there are some important facts that you need to be aware of. Water temperature is crucial to a good cup. Delicate White teas water temperature should be 70 degrees . Green teas 80 degrees, Oolongs 90 degrees, Black teas, Herbal infusions and Fruit teas 100 degrees.

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G060 Christmas Tea

Ingredients: Black tea (85%), orange peels, rose blossom leaves, almond bits, cloves, cardamom powder, vanilla bits.

(contains nut products)

Temp 100c Infuse Time 3-4 Min Weight 125 grams



G069 Oriental Spice Blend

Ingredients: Black tea (66%), orange peel, ginger pieces, cinnamon pieces, cardamom seeds, flavouring, vanilla pieces.

Temp 100c Infuse Time 3-4 Min Weight 125 grams



G110 Black Tea Chai organic



Ingredients: Black tea (50%), cassia bits, ginger bits, cloves, black pepper, cardamom.

All ingredients from organic production.

Temp 100c Infuse Time 3-4 Min Weight 125 grams



G109 Black Tea Chai Oriental (formerly Masala Chai)

Ingredients: Black tea (56%), cinnamon pieces, ginger pieces, cardamom seeds, cardamom pods, vanilla pieces, flavouring.

Temp 100c Infuse Time 3-4 Min Weight 125 grams



Christmas Tea



Tea Facts: When making your tea there are some important facts that you need to be aware of. Infusion times are important, extending the time does not equate to stronger tea, but bitter tea. For stronger tea use more tea leaves, follow our guide on temperate and infusion time to achieve the perfect cup of tea.






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Earl Grey

Rediscover a classic

Every tea drinker knows Earl Grey as a classic. Oddly enough, it was supposedly created by accident. A tea clipper was transporting a shipment of both tea balls and bergamot oil, when the oil spilled into the tea. Simply destroying the shipment would have been immensely costly. Therefore, the owner of the ship, Lord Grey, first invited friends to sample the supposedly ruined tea. They were so impressed by the characteristics, slightly bitter, and citrus-like flavour that this was how the first tea with added flavour came onto the market bearing the name of a nobleman. Today our Earl Grey is the result of no accident, our tea tasters have produced the perfect Earl Grey's for your enjoyment.

	Temp	Infuse Time	Weight
G015 Black Tea Earl Grey Ingredients: Ceylon black tea, blended with strong bergamot flavour.	100c	3-4 Min	125 grams
			
G016 Black Tea Earl Grey Rose Ingredients: Ceylon black tea, peony blossoms, rose blossoms leaves, bergamot flavouring	100c	3-4 Min	125 grams
			
G017 Black Tea Earl Grey & Lady Grey (formerly French Earl Grey) Ingredients: Ceylon black tea, vanilla and bergamot Flavouring	100c	3-4 Min	125 grams
			
G018 Black Tea new Earl Grey Premium Soft black tea with middle-strong bergamot flavour. Ingredients: Black tea, bergamot wedges, flavouring.	100c	3-4 Min	125 grams

Earl Grey Premium



Tea Facts: Around 3 billion cups of tea are consumed daily, worldwide, the only beverage that exceeds this is water.

When making your tea, use fresh cold water, do not reuse water previously heated, if making tea in the morning let the cold water run to clear stale water from the pipes. Always warm your pot first.

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Green Teas



Aromatic, soft, tangy



Tea Catalogue 2017

China

Tea drinking as in time immemorial

The Chinese had been producing green tea using alternative methods since the sixth century before Christ, but it wasn't until the eighth century when the Chinese poet Lu Yu wrote about it in detail in his book Ch'a-ching - The book of Tea - that it became widely known. In contrast to black tea, green tea is not fermented during the production process. It was typical in China to prevent the process of oxidation by quickly roasting the tea leaves in a hot wok, though this step also sometimes subdued the tartly spicy to flowery flavours of the tea.

Temp	Infuse Time	Weight
70c	2 Min	125 grams

G079 China Mist & Cloud organic



This smooth and sweetish organic tea is produced in the green tea province Zhejiang. This special tea which bewitches every tea enthusiast with its fresh and sweetish flavour and the gleamy yellow cup grows on chosen hillsides in altitudes where the tea bushes are fondled by early wafts of mist & cloud.



G112 China Sencha organic



A mild and gentle green tea with a slightly hay-like flavour. Its leaves are long and pressed flat, the infusion is light yellowish-green.



70c	2 Min	125 grams
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G113 China Chun Mee organic



A traditional Chun Mee with a mild taste and golden cup. When translated Chun Mee means "eyebrow" which perfectly describes what the dried leaf looks like.



80c	3-4 Min	125 grams
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G032 China Gun Powder

A Peacock favourite, and the first green tea that we stocked. The leaves of this green tea classic are rolled into tight pellets. Its flavour is refreshing and tangy, the cup medium light.



80c	3-4 Min	125 grams
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G082 China Yunnan Green TGPOP

A handpicked tea with lots of silvery tips. Mild and flowery, slightly sweetish infusion with a long lasting flavour and a peach - coloured cup.



75c	2-4 Min	125 grams
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Tea Facts: The health benefits of Tea, and in particular Green Tea, has been well documented, including levelly blood sugar, keeping stress and depression at bay, and for promoting sound sleep. It is just not healthy - it will help heal cuts, remove odours, is a great fertilizer, can be used as a floor cleaner and is perfect as a meat marinade.

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China Scented Green Teas

Magical blooms from Asia

Green teas enhanced by the addition of flowers are a typical Chinese speciality and the forbearers of flavoured teas, Finished, unfermented and dried green tea is blended with fresh flower petals which are removed and replaced with fresh ones several times. The delicate green tea take on the scent of the flowers in quite a natural way. For top quality teas this process is repeated more often, so the scent is more pronounced than in more ordinary varieties. The amount of flowers visible in the finished product is no indicator of the intensity of the flowery note, they are just left in the tea for an attractive look. Many premium scented teas are sold without any petals left.

	Temp	Infuse Time	Weight
<p>G042 Jasmine Tea with Blossoms</p> <p>Traditional Pouchong jasmine tea with jasmine blossoms. The cup is bright orange and has a jasmine taste.</p>	80c	2-4 Min	125 grams
			
<p>G161 Jasmine Dragon Phoenix Pearls</p> <p>A speciality from Fujian. Fine tea leaves are flavoured with jasmine blossoms and are rolled into small pearls. This tea has a bright cup and a especially mild taste.</p>	80c	2-4 Min	25 grams
			
<p>F302 Mini Tea Bricks Amy Gold</p> <p>Pressed green tea with marigold blossoms. Finely tart, spicy, light blossom flavour.</p> <p>Use with 0.6 litre of water,</p>	100c	5 Min	5 units
			
<p>F307 Mini Tea Bricks Heart</p> <p>Pressed green tea with rose blossoms. Finely tart, spicy, light blossom flavour.</p> <p>Use with 0.6 litre of water,</p>	100c	5 Min	1 unit
			
<p>F306 Mini Tea Bricks Tony Rose</p> <p>Pressed green tea with rose flowers.</p> <p>Use with 0.6 litre of water</p>	100c	5 Min	5 units
			

Tea Facts: The Miracle of Green Tea.

"Better to be deprived of food for three days, than tea for one." (Ancient Chinese Proverb).

The University of Purdue researchers recently concluded that a compound in green tea inhibits the growth of cancer cells.

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Japan

One thousand years of tea tradition

Japan is famous for and proud of its ancient tea tradition. This is reflected in both the excellent qualities of the tea and its strong consumption in Japan. Only a small percentage of Japanese is actually exported and most of this tea goes to countries in the EU. The climate in Japan has distinct changes of season - and this is exactly what helps to improve the quality of Japanese teas. Mist, sun and light showers are particularly common in spring, and helps the tea bushes to develop the typical aroma of Japanese tea. But the praise doesn't only belong to the climate; the sophisticated production techniques are really what make these teas so special. Since the 2011 Fukushima nuclear disaster all Japanese tea entering the EU, from where our tea is sourced, is subject to strict control and testing to ensure that it is clear of any contaminants.

G080 Japan sencha FUKUJYU

An orthodox Sencha tea which is immediately steamed after harvesting to prevent fermentation. The taste reminds of seaweed and has a slightly tart, distinct fresh note; the cup is a light olive.

Temp 75c Infuse Time 2-3 Min Weight 125 grams



G151 Japan original premium MATCHA organic - 30 gram tin

80c whisk 30 grams



Matcha - also known as Hikari - is of original tea ceremony quality. The finest tea leaves of the highest quality are hand picked, carefully steamed, dried and then stoneground to produce the precious Matcha. This production procedure has not changed for 800 years - a stone mill needs one hour just to produce one 30 gram tin of this luxury tea.



G153 Japan Cooking MATCHA organic - 40 gm pouch

80c whisk 40 grams



Due to intense taste this Matcha is suitable for cooking and baking. It is perfect for preparing Matcha green tea with the aid of a Matcha whisk and bowl.



More about Matcha, additional products and Matcha accessories on page 28

Tea Facts: Preparation of Match Tea

Place 1/2 teaspoon of Matcha in a Matcha bowl, add 100 ml of hot simmering water (80°C) and briskly whisk for 30 seconds using a Macha broom. Drink and enjoy this wonderful tea.

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G076 Japan Sencha ARIAKE

A special Sencha with a fine jade green leaf and a flowery slightly spicy taste from the Kagoshima district which is situated on Japan's southern island Kyushu

Temp 75c Infuse Time 2-3 Min Weight 125 grams



G075 Japan TAMARYOKUCHA YONKON

Rolled, spiral shaped leaves, curved like the legendary "magatama" beads. Along with the sword and the mirror, the magatama became one of the three items of Japanese imperial regalia. Even the mysterious emerald green colour is reminiscent of these crown jewels. The distinctive smoky fresh flavour ensures that 'Yonkon' is a unique Japanese tea, providing a cup that shimmers light gold-green

Temp 75c Infuse Time 2-3 Min Weight 125 grams



F087 Japan Sencha SHIMIZU ORGANIC

Tangy, soft, well-assorted leaves, slightly sweet flavour. A perfect example of a fresh Sencha. Light, tangy tea whose cup literally smiles at you. A green-yellow cup colour. Shimizu stands for clear rock water and symbolise the purity of this tea,

Temp 70c Infuse Time 2 Min Weight 100 grams



Other Cultivation Areas

Ceylon

G078 Ceylon GREEN IDULGASHENA organic

In addition to its typical Ceylon black teas this organic garden IDULGASHENA in the Uva region produces an increas-

Temp 80c Infuse Time 2-4 Min Weight 125 grams



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Green tea with added flavour

Delicious compositions in green

Our coveted blends are created on the basis of the highest quality kinds of green tea. Our international tea blenders, based in Hamburg, Germany, have engaged both heart and mind to create symphonies of flavour. They naturally restrict themselves to using only the finest, handpicked ingredients. Each and every raw material has passed the most stringent testing to ensure that our tea is the best.

		Temp	Infuse Time	Weight	
G091	Moroccan Mint Ingredients: China Gunpowder tea (90%, spearmint (10%)	80c	2-3 Min	125 grams	
G092	Orange Ingredients: China Sencha tea, natural flavouring, orange blossoms.	80c	2-3 Min	125 grams	
G093	Wild Cherry - Japanese Cherry Blossom Ingredients: China Sencha green tea, natural flavouring, cranberry slices, rose petals.	80c	2-3 Min	125 grams	
G095	Cranberry Dreams - Premium China Sencha tea Ingredients: Premium Sencha green tea, natural flavourings, cranberry bits (1%), cornflower blossoms, sunflower blossoms.	70c	2-3Min	125 grams	
G096	Tropical Garden Ingredients: China Sencha green tea (65%), papaya bits, mango bits, rose buds, natural flavourings, rose blossom leaves.	80c	2-3Min	125 grams	
G097	Pineapple Ginger Fresh Ingredients: China Sencha green tea (66%), lemongrass, pineapple (10%), natural flavouring, liquorice, ginger bits (3%), peppermint leaves, lemon peels, black pepper.	80c	2-4Min	125 grams	

Pineapple Ginger Fresh

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	Temp	Infuse Time	Weight
G089 Lemon Sicilia Ingredients: China Sencha green tea (79%), lemon peels (7%) lemongrass, lemon wedges (5%), lemon granulates (glucose syrup, lemon juice concentrate, sugared apricots, modified starch), natural flavouring	80c	2-3 Min	125 grams
G090 Royal - Premium Sencha tea Ingredients: China Sencha premium green, natural flavouring, papaya pieces, rose petals, peony petals.	80c	2-3 Min	125 grams
G088 Green/Black tea 1001 NIGHTS Ingredients: Green tea (56%), black tea (34%, natural flavouring, sunflower blossoms, jasmine blossoms, rose blossoms leaves.	90c	2-4 Min	125 grams
G099 Sencha Ole- Spanish Honey - Almond Ingredients: China Sencha green tea, almond bits, bee pollen granulates, natural flavouring, sunflower blossoms, cornflower blossoms. Note: contains nut products	80c	2-3Min	125 grams
G098 Myriad of Falling Stars Ingredients: China Sencha green tea , white chocolate stars, lime wedges, crisped mint, orange blossoms, lemon peels, natural flavouring, Note: contains milk products.	80c	2-3Min	125 grams



Sencha Ole - Spanish Honey - Almond

Tea Facts: Making the perfect cup of Tea.

Use a porcelain tea pot, why because porcelain is the best medium to retain heat. Ideally use one with an infuser or you will need a tea strainer. Follow our guide as to the correct temperature and infusion time. Use one teaspoon per cup and one for the pot. Drink and enjoy the wonderful taste of Tea.



Oolong and White teas



Gentle, classy, silky



Tea Catalogue 2017

Oolong

In the Kingdom of the Black Dragon

Oolong, which means “black dragon” in Chinese, refers to a partly fermented tea made from the *Camellia sinensis* plant, where the oxidation process is interrupted before completion. The freshly picked tea leaves are left out in the sun to dry; at a certain point after they begin to wither and oxidise, this process is interrupted by quickly roasting them at high temperatures. The result is a quality tea of heavenly flavour and character; in looks and taste, it lies somewhere between a green and black tea. The colour of the cup varies between bright yellow and orange; depending on the origin and refinement, the flavour ranges between spicy, smoky or soft and flowery. Connoisseurs moisten the leaves with a little warm water before adding hot water so that they only need to steep for a relatively short time to fully release the bouquet.

G026 Formosa FINEST OOLONG

For Oolong aficionados and connoisseurs. A typical semi-fermented Oolong with little tannin and a naturally sweet taste.

Temp 80c Infuse Time 3-4 Min Weight 125 grams



G277 China OOLONG organic

A relatively rough, typically reddish brown, “open” leaf and a slightly earthy, yet light flavour characterise this organically grown tea. It is mild, with a low tannin content.

Temp 80c Infuse Time 3-4 Min Weight 40 grams



White Tea

The “emperor of teas”

“Peony”, “spirit of water” and “silver needle” - the Chinese language has several poetic names for what might be the most precious of all teas. Characteristic of the tea leaves are the silky, silvery white hairs and these might be behind the different names of white tea varieties. In essence, the expert growers of white tea look for the most tender, unopened buds on the tea bushes and the leaves that grow around them; after gently picking them by hand, they are laid out to dry under the open sky. Special mats or wicker baskets are used for this purpose. By subjecting it to this short, natural drying and withering process, the tea preserves its typical appearance with a large number of leaf tips - this further results in the tea’s incomparably mild, elegant flavour.



Pai Mu Tan - White Peony

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G084 China Pai Mu Tan - White Peony

A top quality tea. Large leaf with many white buds. Bright orange cup, mild and nutty with a fine cocoa taste.

Temp 80c Infuse Time 4-7 Min Weight 60 grams



G081 China Yunnan WHITE DRAGON

From the district of Yunnan comes this white tea which is picked very young and carefully processed. The white down on the many buds and the underside of the leaves, the light, aromatic cup and the delicate, floral character leave nothing to be desired.

Temp 80c Infuse Time 4-7 Min Weight 80 grams



G239 China WHITE WINGS organic

Yunnan is the region where this perfectly picked and processed white tea originates from. It depicts the plucking method "two leaves and a bud" to perfection. Comparable to look and taste to top Pai Mu Tan teas the white wings offers a flowery, fragrant experience and for all its delicateness is still full-bodied.

Temp 80c Infuse Time 3-6 Min Weight 50 grams

White Tea with added flavour

G108 White Tea FROM RUSSIA WITH LOVE

Ingredients: white tea (44%), green tea (40%), papaya bits, mango bits, rose blossom leaves, natural flavouring, cornflower blossoms.

Temp 80c Infuse Time 2-3 Min Weight 100 grams



White Tea FROM RUSSIA FROM LOVE

Tea Facts: White tea is very delicate.

Do not boil the water, follow our guide on water temperature and infusion time, otherwise your tea will spoil.



Specialities & Rarities



exquisite, rare, unique



Tea Catalogue 2017

Matcha

The centre of Japanese tea ceremonies.

Matcha is a delicate powdered green tea, produced by finely grinding tencha leaves in special stone mills made of granite. Tencha is a rare type of tea, because the bush is shaded for longer than for gyokuro tea. Tencha is only harvested once a year to preserve the tea bushes. As a fine powder infused in liquid the entire rich leaf is drunk in matcha tea rather than being thrown away, as with other teas. Matcha is the original, exquisite tea drunk during the traditional tea ceremony. A little tea powder is stirred together with hot water until it foams a paste; more water is added and the concoction is beaten using a bamboo whisk to make a frothy beverage. To get the full experience of delicious matcha, the maker needs the correct accessories.

G151 Japan original premium MATCHA organic - 30 gram tin

80c whisk 30 grams



Matcha - also known as Hikari - is of original tea ceremony quality. The finest tea leaves of the highest quality are hand picked, carefully steamed, dried and then stoneground to produce the precious Matcha. This production procedure has not changed for 800 years - a stone mill needs one hour just to produce one 30 gram tin of this luxury tea.



G153 Japan Cooking MATCHA organic - 40 gm pouch

80c whisk 40 grams



Due to intense taste this Matcha is suitable for cooking and baking. It is perfect for preparing Matcha green tea with the aid of a Matcha whisk and bowl.



G152 China cooking MATCHA Japanese Style

80c whisk 65 grams

This matcha powder tea is perfect for cooking owed to its intensive character. Of course it can also be used for making a nice matcha tea.. Preparation; Put 1/2 teaspoon matcha tea into 100 ml of 80c water. Whip tea matcha tea with a matcha broom until it starts foaming.



G149 Japan original premium MATCHA organic - 1 gram sachets

80c whisk 1 gram



The finest tea leaves of the highest quality are hand picked, carefully steamed, dried and then stoneground to produce the precious Matcha.

Convenient single serve Sachet.



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Matcha Accessories

Nowhere in the world does the ritual of tea enjoyment receive the same level of total appreciation as in the Japanese tea ceremony. The tea ceremony has nearly cult standing and its main component is Match tea. But the stage would not be complete without the typical bowls made of either ceramic or earthenware, most of which are handmade, and whose names represents Japanese culture. The tea powder is mixed in these bowls with a small amount of hot water; than the rest of the hot water is added and the mixture gets beaten frothy with a bamboo whisk. The longer this takes the more honourable the guest - visible in the amount of foam adorning the bright green beverage at the end.



Original Japan Matcha Chasen (Whisk)

Tea Facts: The secret of foam.

It is important to warm up the Matcha bowl and the Matcha broom before starting the preparation so that bristles do not break and the tea stays warm for longer. Therefore pour hot water into the bowl and put the Matcha broom with bristles downwards for 10 to 20 minutes, empty the water.

Add approximately 1 gram of Matcha , or 1/2 a teaspoon to the bowl, and brew with 100 ml of hot water (80 degrees). For the right handed person take the end of the Matcha broom with your thumb, index finger and your middle finger. Now whip the Matcha until foamy. Do quick, small M-shaped stir motions for 30 seconds. The Matcha broom should not touch the ground of the bowl to save the bristles. Your Matcha is ready when the top is creamy and covered with little bubbles.



Original Japanese Bamboo Spoon - Chashahu



Tea Catalogue 2017

Temp Infuse Time Unit

0017 Original Japan Matcha Chasen

Whisking Matcha to a delicious frothy brew is extremely relaxing. And there is no other tool that whisks Matcha so gently and so effectively as the bamboo whisk or its real name 'chasen'.

1



0016 Japanese style Matcha Bowl "Yukimi"

Yukimi literally means "snow view", and the pattern on the bowl depicts a wonderful winter landscape. In contrast to the bowl, the green colour of the prepared Matcha can be associated with the awaking of spring.

1



0015 Japanese style Matcha Bowl "Daichi"

The turquoise colour inside the Match bowl makes the Matcha tea glow. The word "daichi" means "mother earth" in Japanese and refers to the earthly colour of this special bowl. Hand made in Japan

1



0159 Original Japan Matcha Bowl "HIKARU"

Hikaru means sparklingly and refers to the wonderful colouring of this Matcha bowl. It shines light blue in the light.

1



0160 Original Japan Matcha Bowl "UTSUKUSHIL"

This very fine Matcha bowl has a very quiet design. The green Matcha connects perfectly to this colouring. A hand-made unique bowl from Japan. Packed in an attractive wooden box.

1



0021 Original Japan Matcha Bowl "Seijaku"

This very fine Matcha bowl Radiates a sense of calm.

1



0163 Original Japan Matcha Bowl "Kohki"

A fine hand made bowl in Japan, the name means noble. Packed in an attractive wooden box.

1



0020 Bamboo Spoon - Chashahu

Measure your Matcha using natural traditional equipment

1



Tea Catalogue 2017

Yellow Tea

A jewel from China

In contrast to green tea yellow tea is not processed immediately after roasting but is wrapped in paper or cloth and left to cool. At intervals it is roasted again and then rewrapped, ending with a final roasting. This produces a hardly fermented tea but removes the “grassy” or vegetal taste of green tea. A must try for any tea connoisseur.

G052 China Yellow Sun

A yellow tea from the region of Huang Shan (“Yellow Mountain”) in the Chinese province Anhui with a large, wiry leaf. Produced the traditional Chinese method this tea has a distinct flavour with natural sweetness and a hint of nuts and bread.

Temp	Infuse Time	Weight
80c	2-3 Min	125 grams



PU ERH

Ripened - not aged

Pu Erh is a post-fermented black tea made in the Chinese province of Yunnan. The enzymes in its leaves are not completely deactivated by the application of heat, which means that leaves continues to ripen if they are subsequently stored in conditions of high humidity. Characteristics for Pu Erh tea is the intensive earthly flavour and aroma. Some people will keep pu erh in storage - similar to fine wines - for 60 years or longer, until it reaches the desired maturity; then it is incredibly precious. In days gone by, such exquisite teas were easily as valuable as gold, and their consumption was restricted to the rich and famous.

G083 China PU-ERH

From the Yunnan region, it is also called “red” tea for the colour of its cup. It is a ‘post fermented’ tea with a characteristic earthly, slightly sweetish flavour and has a very intensive smell.

Temp	Infuse Time	Weight
100c	Min	125 grams



G165 China PU ERH MINI TUO CHA - 15 years old

From the Yunnan region, especially refermented and compressed black tea. During 15 years of maturing the intensive flavour and the dark reddish brown cup develops.

100c	3-4 Min	Gift Box Of 2 units
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Tea Catalogue 2017

Flowering Teas

Say it with flowers

In China you know you are esteemed guest when your host does you the honour of pouring hot water over one of these delicate constructs and “sacrificing” it to prepare tea. The most spectacle experience then takes place within the teapot. What you see is a small bundle of tea (gong yi cha) very skilfully crafted by hand into a small parcel or bouquet, which then unfurls into an exotic flower while the water takes on its fine aroma. It’s as much a pleasure for the eyes as it is for the palate. Best enjoyed using glass teapots, so the observers can follow the entire process of the “blossoming”.

G163 Flowering Tea - “Fortune Balls”

White tea leaves crafted by hand with an amaranth blossom.

Infusion for .6 litres of water.

Temp 80c Infuse Time 3.5 Min Weight 1 Unit



G164 Flowering Tea - “Bow Organic”

A handmade art tea. White tea leaves, jasmine and lily flowers. Our special for you. Individually packed in an attractive gift box. From organic production.

Temp 80c Infuse Time 3-5 Min Weight 1 Unit



G162 China PAGODA

A very special black tea, from the Yunnan province, a black tea with long golden tips tied by hand into the shape of a little pagoda. The cup is glowing, golden-brown and the flavour sweet and softly earthy with a gentle touch of berries. Full bodied yet mild, without any bitter taste, the perfect tea for that special occasion. Make in a glass pot, watch the

Temp 95c Infuse Time 3-5 Min Weight 25 grams



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Tea Bricks

A fundamental tea experience

Pressing tea into brick format is a longstanding tradition in China. It was a clever solution for saving space during transportation, helping the tea survive the long caravan trips and preserving its flavour. By pressing the tea into bricks, their valuable aromas were sealed inside and protected from environmental influences. Even though we no longer have to transport our tea by camel, we still offer you our mini-bricks so that you too, can indulge in this traditional pleasure.

F302 Mini Tea Bricks Amy Gold

100c

5 Min

5 units

Pressed green tea with marigold blossoms. Finely tart, spicy, light blossom flavour.

Use with 0.6 litre of water,



G165 China PU ERH MINI TUO CHA - 15 years old

100c

3-4 Min

Gift Box

Of 2 units

From the Yunnan region, especially refermented and compressed black tea. During 15 years of maturing the intensive flavour and the dark reddish brown cup develops.



F307 Mini Tea Bricks Heart

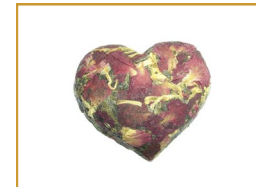
100c

5 Min

1 unit

Pressed green tea with rose blossoms. Finely tart, spicy, light blossom flavour.

Use with 0.6 litre of water,



F306 Mini Tea Bricks Tony Rose

100c

5 Min

5 units

Pressed green tea with rose flowers.

Use with 0.6 litre of water



Tea Facts: Long before the 19th century, solid blocks of tea were used as currency in Siberia



Herbal Infusions



Fresh, primal, aromatic



Tea Catalogue 2017

Magical Herbal Infusions

From the treasure trove of nature

In the recent past herbal infusions have become immensely popular again. Classica which are often brewed without blending including herbs like camomile, fennel, sage and peppermint. Herbal teas (though to be precise, these aren't strictly teas in the conventional sense because they do not come from tea bushes but are rather considered "tea-like beverages or "infusions") are also very tasty: refreshing on hot days and warming on cold ones. In addition to the traditional varieties grown in domestic herb gardens, more exotic species from Asia and the Americas have now found their way onto our wonderful assortment, such as ginger and lemongrass. Our herbal teas have been blended by our expert tea tasters in Hamburg, Germany to bring you attractive compositions refined with the addition of fruit or blossoms which you simply have to experience for yourself.

Temp	Infuse Time	Weight
100c	8-10 Min	100 grams

G140 Herbal Infusion - "Evening Lights"

Contains: rose hip peels, silver lime blossoms, liquorice, strawberry leaves, marigold blossoms, peppermint leaves, hawthorn leaves, camomile blossoms, rose blossom leaves, crisped mint leaves.



G141 Herbal Infusion - "End of Day" organic



Contains: lemongrass, peppermint leaves, apple trestler, camomile blossoms, strawberry leaves, fennel, lime-tree blossoms, marigold blossoms.

All from organic production

100c	8-10 Min	100 grams
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G142 Herbal Infusion - Lemon Chai

Contains: cassia bits, lemongrass, coconut chips, pineapple bits, ginger bits, cardamom., pink pepper kernels, cloves, black pepper.



100c	8-10 Min	125 grams
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G139 Herbal Infusion - "Chocolate Chai" organic



Contains: cocoa kernels, cassia bits, orange peels, ginger bits, star anise, pink pepper kernels, cloves, black pepper kernels, cardamom.

All from organic production

100c	8-10 Min	125 grams
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Beneficial properties of herbals and fruits have been adopted in the course of the past centuries in a remarkable and sometimes even unusual manner. Besides relieving certain symptoms, herbs were considered to open the mind for spiritual insights. The consumption of herbal and fruit infusions – pure or mixed – just for enjoying the taste has become very popular in the recent history. Resulting from an increased health awareness of the consumers, drinking herbal and fruit infusions started to boom in the 1980's.





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		Temp	Infuse Time	Weight
G143	Herbal Infusion - "Ice Breaker" Contains: Hibiscus petals, rosehip seeds, peppermint, rosehip peel, lemongrass, sweet blackberry leaves, blackberry leaves.	100c	8-10 Min	125 grams
G144	Herbal Infusion - " Flower Dance" Contains: blackberry leaves, raspberry leaves, rosehip peel, orange peel, sunflower petals, rose petals, sage leaves, lavender flowers.	100c	8-10 Min	125 grams
G283	Herbal Infusion - Camomile Contains: pure camomile blossoms.	100c	8-10 Min	80 grams
G284	Herbal Infusion - Peppermint Contains: pure peppermint leaves	100c	8-10 Min	30 grams

Ayuvital Teas

Wisdom from India, ingredients from nature

Ayurveda, the oldest known traditional medicine, aims to bring the three so-called "doshas" (bio-energies) into balance within any organism. Harmony of the body and spirit is the goal. When we combine inner peace and stability, we are able to generate the force necessary to overcome the various challenges in life. The principle has its own views of proper nutrition and this includes the drinking of organic tea. Teas from controlled organic farming are produced in accordance with directives of the EU organic regulation 834/2007. The code number of our control body is: DE-OKO-001.

	G120	Ayuvital Herbal Infusion - "Tea for Women" organic Contains: orange peel, cassia cinnamon, liquorice, lemon peels, black pepper. All from organic production.	100c	5-8 Min	125 grams	
	G121	Ayuvital Herbal Infusion - "Good Recuperation" organic Contains: liquorice, cassia cinnamon, ginger bits, cloves, black pepper. All from organic production.	100c	5.8 Min	125 grams	

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		Temp	Infuse Time	Weight	
G122	Ayuvital Herbal Infusion - "Ginger Fresh" organic	100c	5-8 Min	125 grams	
	Contains: lemongrass, liquorice, ginger bits, peppermint, lemon peels, black peppercorns. All from organic production.				
G123	Ayuvital Herbal Infusion - "Relaxation" organic	100c	5-8 Min	125 grams	
	Contains: fennel, peppermint, cassia cinnamon, lemongrass, black pepper, peppermint, ginger bits, liquorice, cloves, parsley. All from organic production				
G124	Ayuvital Herbal Infusion - "Free & Easy Breathing" organic	100c	5-8 Min	125 grams	
	Contains: liquorice, peppermint, cassia cinnamon, ginger bits, fennel, cloves, pepper, parsley, basil. All from organic production				
G125	Ayuvital Herbal Infusion - "Wellness" organic	100c	5-8 Min	125 grams	
	Contains: liquorice, orange peels, cassia cinnamon, lemongrass, peppermint, lemon balm. All from organic production				
G126	Yarishi Ashwini's Original Spice Blend organic	100c	20-25 Min	125 grams	
	Contains: cassia cinnamon, ginger bits, cloves, black pepper, cardamom. All from organic production Preparation: use one table spoon of tea for one litre of water. The water has to boil at low temperature for 20-25 minutes. Pout through a colander, To smoothen the spiciness we advise you to add milk, soya milk or juice.				

Yarishi Ashwini's Original Spice Blend



Tea Catalogue 2017

Mate

The liquid gold of the gauchos

The traditional beverage of the Quechua, the original inhabitants of the Andes region, has been popular in many South American countries for centuries. In Brazil they call it simply “erva” and in Spanish-speaking nation “hierba”. The dried and roughly cut leaves of a variety of holly called yerba mate (*Ilex paraquariensis*) are either roasted or oxidised and then subsequently crushed to create a highly caffeinated base whose extract is strongly invigorating. Traditionally, it is prepared in a calabash gourd and drunk through a metal straw, a bombilla, The Mate leaves can be brewed several times with boiling hot water.

J009 **Mate Green**

Contains: rose hip peels, silver lime blossoms, liquorice, strawberry leaves, marigold blossoms, peppermint leaves, hawthorn leaves, camomile blossoms, rose blossom leaves, crisped mint leaves.

Temp	Infuse Time	Weight
100c	6-8 Min	125 grams



Rooibos & Honeybush



Smooth, finely, tart, exotic, caffeine free



Tea Catalogue 2017

Rooibos and Honeybush Teas

Two Africans conquer the world

The plant known as rooibos (Afrikaans for “ red bush”) is a member of the legume family, The only place it grows is in the Cederberg region of the Western Cape, South Africa. Their twigs are usually harvested using a sickle, then finely chopped, pressed and humidified. This improves the process of oxidation, at the end of which the popular rooibos tea - also known as bush tea or redbush tea - has gained its attractive, reddish brown colour and fruity aroma.

The Honeybush also originates in the mountainous regions of the Southern and Eastern Cape of South Africa. It is a member of the Papilionaceae family, with aromatic leaves and a distinctive yellow blossoms which give of a subtle scent that draws honeybees by the thousands. It is finely chopped and then heated to better release the aroma. When infused, the Honeybush creates a flavourful, slightly sweet and copper-coloured tea: and just like rooibos - it is caffeine-free.

		Temp	Infuse Time	Weight	
J002	Honeybush Tea Natural African herbal infusion without caffeine, mild and sweet taste.	100c	5-8 Min	125 grams	
J011	Rooibos extra long cut - Premium Export Grade African herbal infusion without caffeine, soft aromatic infusion, naturally sweet	100c	5-8 Min	125 grams	
J004	Rooibos Super grade - Organic African herbal infusion without caffeine, soft aromatic infusion, naturally sweet From organic production	100c	5-8 Min	125 grams	



Rooibos, only found in the Cedarburg region of South Africa, grows with no caffeine, which means it is safe for Children and pregnant women, and can be drunk in unlimited quantities. It contains powerful antioxidants and helps to protect the heart. It has ben linked to helping the protection of cancer producing cells, contains a high mineral content which helps to restrict cell damage.

It is not surprising that this wonderful herbal tea has become a firm favourite the World over.

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Rooibos Teas With Added Flavour

Plenty of taste - but no caffeine

When our tea tasters have an idea to combine the typical flavours of Rooibos with the exciting aromas of additional ingredients, the result is always something extraordinary. Our Rooibos tea is sent all the way to Germany to be flavoured, as we are careful to ensure that only selected raw material and strictly controlled ingredients are used in these wonderful creations. Our German tea tasters have created these wonderful teas, the quality of which you can see at first glance in the attractive appearance of tea, smell as soon as you add hot water, and taste it the moment you take your first sip!

Temp Infuse Time Weight

J031 **Rooibos Tea - African Summer**

100c

5-8 Min

125 grams

Contains: rooibos tea, natural flavouring, passion fruit granulates (glucose sugar, concentrated passion fruit juice, apricot pulp), orange granulates (orange juice concentrate, orange cells), orange peel



J036 **Rooibos Tea- Almond Cream**

100c

5-8 Min

125 grams

Contains: rooibos tea, almond chips, natural flavouring



J028 **Rooibos Tea - Blood Orange**

100c

5-8 Min

125 grams

Contains: rooibos tea, orange peel, natural flavouring, safflowers



J027 **Rooibos Tea - Bourbon Vanilla**

100c

5-8 Min

125 grams

Contains: rooibos tea, vanilla pieces, natural flavouring,



J038 **Rooibos Tea - Choc Mint - organic**

100c

5-8 Min

125 grams

Contains: rooibos tea, cocoa beans, natural flavouring, spearmint



All ingredients from organic production,

J029 **Rooibos Tea - Creamy Caramel**

100c

5-8 Min

125 grams

Contains: rooibos tea, caramel pieces (sweetened condensed milk, sugar, glucose syrup, clarified butter), natural flavouring



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Tea Catalogue 2017

Temp Infuse Time Weight

J022 Rooibos Tea - Ginger & Honey

100c 5-8 Min 125 grams

Contains: rooibos tea (67%), ginger bits (25%), natural flavouring, pollen (safflower, calendula, rose), rose petals, cornflowers.



J039 Rooibos Tea- Green Lemon Tree - organic

100c 5-8 Min 125 grams

Contains: rooibos tea, mate tea, lemon verbena leaves (17%), lemongrass (11%), liquorice, ginger bits, natural citrus flavouring, pink pepper kernels, marigold blossoms, peppermint, lemon peels, black peeper



All from organic production



J037 Rooibos Tea - Lemon

100c 5-8 Min 125 grams

Contains: rooibos tea, lemon myrtle, lemon peel, lemongrass, spearmint, natural flavouring.



J024 Rooibos Tea - Lemon Sorbet

100c 5-8 Min 125 grams

Contains: rooibos tea, lemon granulates (glucose syrup, lemon juice concentrate, sugared apricots, modified starch), yoghurt granulates, yoghurt powder from skimmed milk,, lemongrass, natural flavouring.



J023 Rooibos Tea - Herbal Mix

100c 5-8 Min 125 grams

A non- flavoured blend of rooibos and herbs

Contains: rooibos tea, fennel seeds, liquorice root, lemon verbena, peppermint, blackberry leaves, cinnamon pieces.



J032 Rooibos Tea - Peach & Mango- organic

100c 5-8 Min 125 grams

Contains: rooibos tea, natural flavouring, pineapple bits, mango bits, blackberry leaves, marigold blossoms.

All from organic production



J035 Rooibos Tea - Peach Sundae

100c 5-8 Min 125 grams

Contains: rooibos tea, natural flavouring, calendula petals.



Tea Catalogue 2017

Temp Infuse Time Weight

J025 Rooibos Tea - Ole Spanish Honey Almond

100c 5-8 Min 125 grams

Contains: rooibos tea , honeybush tea, almond bits, bee pollen granulate, natural flavouring, sunflower blossom, cornflower blossom.

Allergy advice: contains nut products



J034 Rooibos Tea- Pineapple Blend

100c 5-8 Min 125 grams

Contains: rooibos tea, pineapple bits (10%), natural flavouring, mango bits, coconut flakes, rose blossom leaves, sunflower blossoms, jasmine blossoms, vanilla bits, cornflower blossoms, safflowers.



J033 Rooibos Tea - Strawberry Orange - organic

100c 5-8 Min 125 grams

Contains: rooibos tea, orange peels, natural orange flavouring, strawberry bits, marigold blossoms.

All from organic production



J026 Rooibos Tea - Sweet Temptation

100c 5-8 Min 125 grams

Contains: rooibos tea, nougat bits (sugar, glucose sugar, almonds, honey, hens egg, cocoa butter, potato starch, vanilla, preservative), natural flavouring,



J020 Rooibos Tea - Snow Cap

100c 5-8 Min 125 grams

Contains: rooibos tea, meringue hats (hen's eggs powder, wheat starch, flavouring), sultanas, rose buds, orange peel, cardamom, natural flavouring, cloves.



J021 Rooibos Tea - Tangerine and Ginger

100c 5-8 Min 125 grams

Contains: rooibos tea, ginger bits (11%) (sugar, ginger), orange peels, papaya bits (papaya, sugar), natural flavouring, rose blossom leaves, orange granulate (orange juice concentrate, orange cells).



J030 Rooibos Tea - Winter Plum

100c 5-8 Min 125 grams

Contains: rooibos tea, cinnamon sticks, plum bits (8%), (plums, rice flower), natural flavouring, cassia bits, cornflower blossoms, cloves



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Fruit Infusions



Juicy. Fruity, Sweet



Tea Catalogue 2017

FRUIT INFUSIONS

When work bears fruit

The ingredients of our fruit infusions are carefully selected by our German tea tasters and then blended into sophisticated creations by our German partners. Whether hot or cold - our fruit infusions are always delicious, a special treat! Let them inspire you to make great ice tea.

Temp	Infuse Time	Weight
100c	6-10 Min	125 grams

G180 Fruit Infusion - BERRIES OF THE FOREST

Contains: apple pieces, hibiscus petals, elderberries, sweet blackberry leaves, rosehip peel, natural flavouring, strawberry slices, blackberries, raspberries, blueberries.



G191 Fruit Infusion - CARNIVAL OF FRUIT - baked apple

Contains: apple bits (52%), passion fruit bits, pineapple bits, mango bits, papaya bits, kiwi wedges, orange wedges, coconut chips, rose buds, lime peels, guava bits, acidifier, tartaric acid.



G181 Fruit Infusion - CHERRY

Contains: apple pieces, hibiscus petals, rosehip peel, morello cherries, natural flavouring, rose petals



G186 Fruit Infusion - CRANBERRY FRESH - organic

Contains: apple pieces, lemongrass, cranberries (6%) (cranberries, apple juice concentrate, sunflower oil), lemon peel, coconut chips, pink pepper kernels, natural flavouring

All ingredients fro organic production.



G185 Fruit Infusion - GINGER and LEMON

Contains: apple pieces, ginger pieces, rosehip peel, lemon verbena, hibiscus petals, lemon peel, natural flavouring.










Making Fruit Tea: use a teapot with an infuser. Add one teaspoon of fruit per cup size of the pot. Boil water 100 C, this is important, and pour into pot, allow to infuse for at least 8 minutes., add sugar to taste

You can drink hot, warm or place in a refrigerator for the perfect home made iced tea

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		Temp	Infuse Time	Weight	
G190	Fruit Infusion - GOJI RASPBERRY - baked pear	100c	6-10 Min	125 grams	
	Contains: pear bits (62%), kiwi wedges (kiwi, cane sugar, acidifier, citric acid), sea buckthorn berries, chokeberries, goji berries (5%), natural flavouring, pineapple bits (pineapple, sugar, acidifier, citric acid), papaya bits, raspberries (2%), blueberries, cranberry bits.				
G189	Fruit Infusion - ICE APPLE	100c	6-10 Min	125 grams	
	Contains: apple bits (44%), pineapple bits (pineapple, sugar, acidifier, citric acid), mango bits, papaya bits, mate tea, lemongrass, hibiscus blossoms, natural flavouring, acidifier, tartaric acid.				
G182	Fruit Infusion - MANGO	100c	6-10 Min	125 grams	
	Contains: pineapple pieces (pineapple, sugar), currants, hibiscus petals, papaya pieces (papaya, sugar), natural flavouring, sunflower petals.				
G183	Fruit Infusion - PEACH	100c	6-10 Min	125 grams	
	Contains: apple pieces, hibiscus petals, mango pieces (mango, sugar), papaya pieces (papaya, sugar), natural flavouring, sunflower petals.				
G187	Fruit Infusion - PINA COLADA	100c	6-10 Min	125 grams	
	Contains: apple bits, hibiscus blossoms, orange peels, rose hip petals, pineapple bits (pineapple, sugar, acidifier, citric acid), natural flavouring, coconut flakes.				
G188	Fruit Infusion - PINEAPPLE & GINGER	100c	6-10 Min	125 grams	
	Contains: apple bits, hibiscus blossoms, honeybush tea, pineapple bits, ginger bits, currants, green raisins, lemongrass, rose hip peels, orange peels, blackberry leaves, natural flavouring, marigold blossoms.				
G184	Fruit Infusion - STRAWBERRY FIELDS	100c	6-10 Min	125 grams	
	A premium flavoured infusion using capsulated granules				
	Contains: hibiscus petals, rosehip peels, orange peel, apple pomace, natural flavouring, sweet blackberry leaves, strawberry granules, acidifier, citric acid, safflowers.				



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Temp Infuse Time Weight

G192 **Fruit Infusion - Lemon Sherbet**

100c 6-10 Min 125 grams

NEW

Contains: Apple pieces, sweet blackberry leaves, white hibiscus petals, lemongrass, lemon granules, natural flavouring, antennaria.

G193 **Fruit Infusion - Orange Ginger Organic**

100c 6-10 Min 125 grams



Contains: apple bits, Hibiscus blossoms, orange peel, rose hip peel, ginger bits (7%), lemongrass, pineapple bits, natural orange flavouring, marigold blossoms.

All ingredients fro organic production.

NEW



Chai Tea



Spicy, aromatic, extraordinary



Tea Catalogue 2017

Chai

This tea has real flair

Chai means nothing other than “tea”. In its original sense, masala chai - literally, “spiced tea” - refers to the sweet Indian beverage drunk hot and composed of a mixture of black tea, milk and different spices. The oriental spices typically found in this spiced tea are cardamom, ginger, pepper corns and cloves. They blend together to create such a distinctive aroma that one could imagine they taste the entire orient. However, different combination can be created by adding other spices, such as nutmeg, liquorice or chocolate. For you, our expert German tea tasters have taken the classic chai, based on a black tea blend, and plumbed the depths of this tasty, exotic spiced tea to discover its entire diversity. Try them all and you’re sure to find yourself tempted by a few of them.

Temp Infuse Time Weight

G109 Chai Oriental (formerly Masala Chai)

Contains: black tea (56%), cinnamon pieces, ginger pieces, cardamom seeds, cardamom pods, vanilla pieces, natural flavouring.

100c

3-4 Min

125 grams



G069 Oriental Spices

Contains: black tea (66%). Orange peel, ginger pieces, cinnamon pieces, cardamom seeds, natural flavouring, vanilla pieces.

100c

3-4 Min

125 grams



G110 Chai - organic

Contains: black tea (50%), cassia bits, ginger bits, cloves, black pepper, cardamom.

100c

3-4 Min

125 grams



All from organic production

G142 Herbal Infusion - Lemon Chai

Contains: cassia bits, lemongrass (20%), coconut chips, pineapple bits (pineapple, sugar, acidifier, citric acid), cardamom, ginger bits, pink pepper kernels, black pepper, cloves, natural flavouring

100c

5-8 Min

125 grams



G139 Herbal Infusion - Chocolate Chai - organic

Contains: cassia bits, cocoa kernels (20%), cacao bean peels (20%), orange peels, star anis, ginger bits, pink pepper kernels, cloves, black pepper, cardamom.

100c

8-10 Min

125 grams



All from organic production



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	Temp	Infuse Time	Weight
F301 Shamila Chai - Seasoned Instant Drink			Per sachet

26 grams individual serving of seasoned instant drink with black tea extract.

Contains: sugar, skimmed milk powder (25%), glucose syrup, lactose, vegetable fat, black tea extract (6%), cinnamon, cloves, anise, cardamom, natural ginger flavour, milk protein, natural flavouring salt, anti caking agent.



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Fine & Noble - Organic & Fairtrade

NEW

Organic and Certified Fairtrade Teas

Tea lovers know how much passion and work go into every cup of tea. Many consumers want products that are certified to be traded fairly and improve the living conditions of the tea farmers in the producing countries. These five teas are 100% Fairtrade certified and are produced organically.

Pre-packed in 100 gram packets

		Temp	Infuse Time	Weight
J094	English Breakfast - Fairtrade and Organic	100c	3-4 Min	100 grams
	A tangy, small leave and savoury tea blend from the Thiashola tea garden in Southern India. In 2000, the Thiashola Tea estate began changing process to organic production and was in 2007 Fairtrade-certified. Today 60% of the produce is sold as fair trade.			
J095	Darjeeling First Flush FTGFOP1 - Fairtrade and Organic	100c	3-4 Min	100 grams
	A fragrant, flowery spring tea from the Ambootia tea garden. Ambootia Tea Estate is one of the oldest tea plantation in the Indian district of Darjeeling. From 1992 this garden produced solely Organic teas and obtained Fairtrade certification in 1994,			
J096	Assam FTGFOP1 - Fairtrade and Organic	100c	3-4 Min	100 grams
	A malty, flavourful tea from the Jamguri tea garden. The plantation of the Jamguri Tea Estate are situated in Assam, a traditional tea-growing area.			
J097	Rooibos Super Grade	100c	5-8 Min	100 grams
	South Africa's naturally caffeine-free national beverage with a subtly sweet nuance. The Wiedouw Estate tea garden lies in Vanrhysdorp, Western Cape. It was Fairtrade-certified in 2009 tea from organic production			
J098	Springtime Green Tea China Zhen Mei	80c	8-10 Min	100 grams
	A gently tart, delicate and flowery Chinese green tea from Jiangxi Province, The plantation of Jiangxi WuYunan Xitou Tea Farmers Association (founded in 1955) are in the Jiangxi province, one of the poorest regions of China. The climate there is humid and subtropical, perfect for the cultivation of tea. The plantation was Fairtrade - certified in 2005, and only grows organically.			



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Mandela Tea

NEW

Organic Tea Bags

Our range of Mandela Tea is produced by the Southern Cape Tea Company, using only Organic grown Honeybush, Rooibos and Bucha Tea, only found in the Cape Province of South Africa, and whose health benefits have become legendary world wide.

It is the only tea that is fully licensed by the Mandela Foundation and endorsed “Long Road to Freedom”. A portion of proceeds goes to the “Mandela Day School Library” project - give the gift of literacy.

Each Box Contains 20*2.5 grams teabags, untagged.

		Temp	Infuse Time	Weight
J120	Organic Honeybush Tea	100c	4-6 Min	20*2.5 grms
J121	Organic Rooibos Tea	100c	4-6 Min	20*2.5 grms
J122	Organic Honeybush & Rooibos	100c	4-6 Min	20*2.5 grms
J123	Organic Honeybush & Buchu	100c	4-6 Min	20*2.5 grms



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N1 City

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Tel: 021 555 3613

Canal Walk

Shop 123 Canal Walk

Address: Canal Walk, Century City

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Eikestad Beanery

Shop 124B

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Waterstone Beanery

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