



Specialty teas

PEACH LIFT

(Black Tea with natural flavors)

Country of Origin: Sri Lanka **Region:** Nuwara Eliya, Dimbula or Uva districts **Shipping Port:** Colombo
Grade: OP (Orange Pekoe) **Altitude:** 4800 - 7600 feet above sea level **Manufacture Type:** Orthodox
Cup Characteristics: Cup is bright and produces the aromatic subtleties of fresh peaches. This tea is perfect with a dash

of sugar over ice. **Infusion:** Bright and Coppery.

Ingredients: Luxury black tea, Freeze dried peach, Blackberry leaves, Sunflower + Calendula petals, Natural dried mango, Natural flavors.

Information:

Is there any other fruit as bright and summer-y as the peach? The juicy fruit has been celebrated the world over for its fresh, sweet flavor. Vincent VanGogh, the famous painter of old, liked them so much he featured them in some of his paintings – most notably his work *Pink Peach Trees* painted in 1888. The people of Georgia like them so much that they made it their state fruit and celebrate them every year at the Georgia Peach festival. This festival sees among its many attractions, the baking of the world's largest Peach Cobbler and the annual crowning of Miss Georgia Peach. (No doubt VanGogh, were he still alive, would have had her sit for a portrait!) But why the name *Peach Lift*? Well brew yourself a pot, pour a cup hot or over ice and we're sure you'll see what we mean!

What type of tea do we use, how do we flavor the tea and why do we use natural flavors?

Firstly... we only use high grown teas from the top 3 tea growing regions of Sri Lanka - Nuwara Eliya, Dimbula and Uva. These three high-grown districts produce flavorful teas that have classic 'Ceylon' tea character which is noted by floral bouquet and flavor notes, touches of mild astringency, bright coppery color and, most importantly - perfect for use as the base tea of our flavored teas. (We have tested teas from various other origins around the world as base stock for our flavored teas, but none of these teas made the grade.) Dimbula and the western estates of Nuwara Eliya have a major quality peak during Jan/Feb, whereas Uva and the eastern estates of Nuwara Eliya have their peak in July/Aug. This 'dual peak period' allow us to buy the best for our flavored tea blends several times during the year, ensuring top quality and freshness.

Secondly... we use flavoring oils not crystals to give the tea drinker an olfactory holiday before indulging in a liquid tea treat. Thirdly... we specify natural flavors. High quality tea tastes good and natural flavors do not mask the natural taste of the high grown Ceylon tea. (The norm for many making flavored tea is to use overpowering artificial flavors, which can be used to hide lower quality tea). Natural flavors do not leave an aftertaste giving the tea a clean and true character. It should be noted that natural flavors tend to be somewhat 'soft' and the flavors slightly muted, but for many this is a refreshing change and one of the desired attributes of our naturally flavored teas.

Hot tea brewing method: Bring freshly drawn cold water to a rolling boil. Place 1 teaspoon of tea for each cup into the teapot. Pour the boiling water into the teapot. Cover and let steep for 3-7 minutes according to taste (the longer the steeping time the stronger the tea). Even though milk and a dash of sugar help enhance the flavor character on this tea, it is perfectly acceptable to consume this tea 'straight-up'

Iced tea brewing method: (to make 1 liter/quart): Place 6 teaspoons of tea into a teapot or heat resistant pitcher. Pour 1 1/4 cups of freshly boiled water over the tea. Steep for 5 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the leaves. Add ice and top-up the pitcher with cold water. Garnish and sweeten to taste. [A rule of thumb when preparing fresh brewed iced tea is to double the strength of hot tea since it will be poured over ice and diluted with cold water]. Please note that this tea may tend to go cloudy or 'milky' when poured over ice; a perfectly normal characteristic of some high quality black teas and nothing to worry about!

