

Darjeeling First Flush Info sheet

clifton tea co.

Origin: India Notes: Honey / Delicate / Floral

Brew Guide: Dose: 3g Water Temp: 95°C Time: 4mins

Our delicate and floral first flush Darjeeling has been harvested from two fantastic estates nestled in the Himalayan foothills, Teesta Valley and Gielle Estate. The tea is picked during the first two weeks of the season when the tea is young and tender, maximising freshness & flavour. This elegant and distinct tea is a hard act to follow and is as classy as it is flavourful.

Brew Guide & Serving Suggestions:

For best results we recommend adding 3g of this tea to 250ml of water, that's 95°C. We would then suggest leaving your tea to infuse for 4 minutes. If you're looking to serve larger amounts, increase your recipe to fit your teapot or serving size. We advise 1-2g of tea per 100ml water.

Darjeeling can be enjoyed on its own, cold or over ice to make a delicious summer drink. If brewing over ice, adjust your recipe to allow for dilution.