

Kenya

WINDRUSH COFFEE ESTATE AA

CUP PROFILE

Juicy tropical fruit flavors and notes of cherry tomato are accompanied by a bright acidity and a clean finish.

ABOUT THIS COFFEE

This coffee comes from a single, 199-hectare estate — the Windrush Coffee Estate. It's run by approximately 300 Kenyan shareholders, who in the 1970s purchased the farm from a British settler. Rather than divide up the property, they kept it whole and have a board of directors and a manager who oversees the estate.

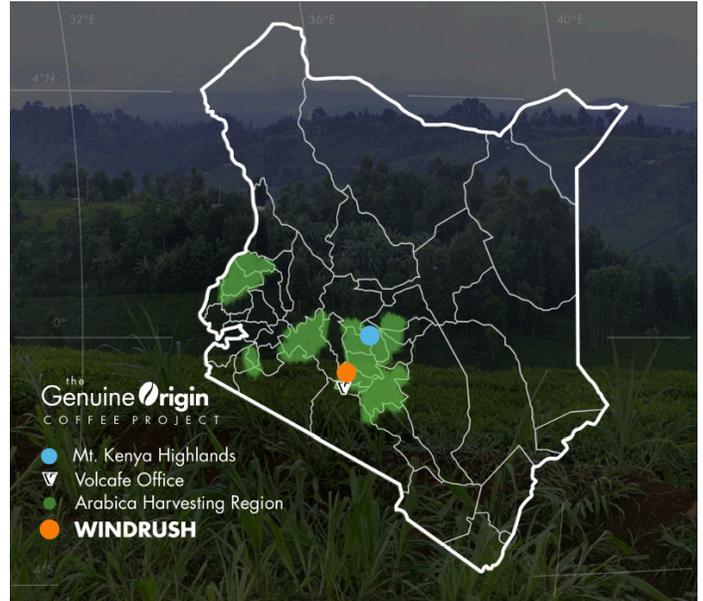
The coffee trees on the property are between 50 and 70 years old, and the great majority are SL 28 and SL 34. The estate owns its own washing station, where cherries are milled with river water that's re-circulated before it's disposed of in seepage pits. Before the coffee is delivered to the dry mill for secondary processing, it's dried in the sun on traditional raised beds.

The estate also grows tea. Tea trees cover the valley and slopes, and coffee trees stand on the top of a ridge.

ABOUT KENYA

Coffee was first planted in Kenya at the end of the 19th century and was introduced to indigenous smallholders in the 1940s — and saw a fast expansion. Today, coffees vary from the complex citric acidity and berry flavors of coffees grown in the Mt. Kenya highlands, to the chocolaty, full-bodied coffees of the estate sector.

But all Kenya coffees travel through the Central Auction—a highly competitive and transparent marketplace that offers a large number of individual lots, each unique in grade cup profile, to a concentration of export buyers, like Genuine Origin's sister company, Taylor Winch.



Region:
Kiambu County

Producers:
Windrush Coffee Estate

Altitude:
1,500 meters ASL

Varieties:
SL 28, SL 34, Ruiru 11, Batian

Harvest:
October – December '18

Processing:
Washed, dried on raised beds

Genuine  origin

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