

Coffee Select Blends

Ultimate Espresso Blend

Full roast. Designed explicitly for making coffee Latte and Cappuccino coffees, A blend of beans from six different countries, to give a smooth, rich pure coffee flavour even when diluted with the milk.

Kenya Mocha Blend Strong medium body. Our own unique blend of African coffees that are distinctive full flavour with hint of fruit chocolate and smooth sharp winey after taste.

Decaffeinated Full roasted Swiss Water Decaffeinated Premium Blend (Brazil, Sumatra and Colombia). A complex decaf without any loss of satisfying coffee experience. 100% caffeine free with no taste compromise.

Coffee Origins

Brazil Cerrado Medium to full roast. A very enjoyable benchmark coffee with enough body to carry milk. In our opinion the best Brazil available. With a smooth and sweet, nutty flavour the acidity is low and aftertaste slightly sharp. On request we also roast to dark which gives greater intensity and body with slight charcoal. Brazil is typically used by roasters as a base for their blends.

Colombian Supremo Medium roast. The smoothest of all our coffees - a well balanced and rich sweet flavour with heady aroma and well rounded body with mild acid, a good after dinner coffee.

Cuban Turquino (currently unavailable) Medium roast. Strong, Pungent dry spicy flavour with a cigar-like aroma and mild smoky overtones followed by a rich smooth finish. Ask us to make a Café Cubano – (sugar added to the coffee grounds when extracting).

Costa Rica Tarrazu. Full Roast. Strong flavoured. The purest coffee flavour and aroma of all. The Tarrazu Valley produces the best Costa Rican beans with high flavour, full body and rich smooth finish. Liquor like

Kenya AB Strong. Sharp and gamey. High in acidity so some may need sugar to provide sweetness. A darker roast brings out the rich, winey flavour of this premium coffee, so often rated better than all others by tasters. Particularly noted for its blackcurrant front palate and its flavourful cleansing finish.

Ethiopia Djimma Medium roast Ethiopian coffee has a distinctively dark chocolatey flavour, and aroma of an oven roast, good clean acid and a lovely short earthy aftertaste. This is the original arabica bean which has spread around the world after discovery a 1000 years ago.

Guatemala Antigua Full roast provides full initial taste and bright and snappy high notes. Rich, mild and spicy with a clean acid and good balance followed by a smoky aftertaste.

Papua New Guinea Sigri A wonderful estate coffee often used to expand the taste profile of a blend. Since the 1960's PNG coffee has been used by all major Australia roasters. Rootstock originated from Jamaica. Medium to strong flavour with low acid. Fruity and wine-like aftertaste with silky body. A well rounded and smooth PNG.

Nicaraguan Maragogype Available in medium or dark roast Nicaragua Maragogype is a SHG (strictly high grown) bean. Medium in strength with a sweet high acid and vibrant citrus mouth filling flavour. Well balanced with a light body and smooth tangy aftertaste. Well suited to plunger or filter brewing.

Sumatra Mandeling Medium to strong. Very aromatic with a rich coffee flavour and an incredibly lingering aftertaste, most noted for its buttery mouth feel. The world's most full-bodied coffee.



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Coffee Tasting Notes

Coffee Select roast distinctive varietal and blended coffees from around the globe. Similar to wine, certain coffee plantations or estates produce their own individual qualities due to climate, soil and processing techniques. It is these single origin coffees that stand on their own and don't need blending.

From these coffees we also create blends which are particularly unique. For example, a Central American coffee blended for its bright and snappy fullness with a vintage Indian for its velvety body and spice, and an African coffee for floral sweetness and berry-like flavours. The art is in 'balancing' these individual and sometimes extreme characteristics.

Directly after roasting, the beans are packaged in one-way valve bags so neither air nor moisture can enter, yet gases released from the fresh roasted beans are allowed to escape. We recommend to grind coffee as required. and in small quantities so each cup is as fresh as possible.

COFFEESELECT. Gourmet coffee blenders and roasters
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