



WINTERTIME

THE BLEND

Baby it's cold outside! Though the weather outside is frightful we've got something that we think is delightful. Our Wintertime Blend is warming from the inside out with a **gently fruit forward, queen garnet plum, dark chocolate, almond brittle, orange reduction** a silky and viscous mouthfeel.

Cutting beautifully through milk for an amazing flat white, latte, cappuccino and more this is the perfect coffee blend to keep you heartily warm through the cold months ahead.

BRAZIL
Guima Estate

INDONESIA
Aceh Ribang Gayo

ETHIOPIA
Haro Lebetu

BREWING GUIDE



Brew Ratio	Dose	Yield	Time
2:1	16g	32g	23 - 25 sec
	18g	36g	25 - 27 sec
	20g	40g	27 - 30 sec



- Fill basket with medium ground coffee and flatten with the back of a spoon.
- Fill the water chamber with hot water to the valve, add the coffee basket and tightly screw the top section back on
- Place on the stove on a medium heat
- When water starts sputtering, your coffee is ready
- Remove from heat, serve and enjoy your freshly brewed coffee.



Brew Ratio 15:1 60-70g of coffee per 1000ml of water.
Start with 30g of coffee, 500ml of water

- Add coarse ground coffee to plunger, then pour over water (just off the boil) and ensure all coffee is saturated
- Allow coffee and water to steep for 5 min, without stirring or agitation.
- Stir gently to break the crust and allow coffee grinds to settle, then steep for further 5 min
- After a total of 10 min, attach plunger and gently press as to not disturb the ground coffee.
- Pour, serve and enjoy freshly brewed coffee.



Brew Ratio 15:1 60-70g of coffee per 1000ml of water.
For 1 cup start with 13g of coffee and 200ml of water

- Wet and preheat the lined V60 dripper and vessel with hot brewing water, then discard water from vessel.
- Add in medium-coarse ground coffee to pre-wet filter, then bloom with water for 30 sec.
- Gently pour in water in small circles from inward to outward, to desired volume.
- Allow coffee to brew and draw down through filter for approximately 3:00 - 3:30 min.
- Remove V60 dripper and discard filter ground coffee. Pour, serve and enjoy freshly brewed coffee.



Brew Ratio 10:1 20g of coffee per 200ml of water.
This guide makes 1 cup of coffee. Start with 20g of coffee and 200ml of water.

- Place the syringe into AeroPress at position 4, then invert. Pre-wet filter paper in the filter cap and set aside.
- Add in coarse ground coffee to inverted AeroPress and then carefully pour in brewing water.
- Gently stir to ensure all ground coffee is saturated, then allow the brew to steep for 1:00 - 1:10.
- Screw on the cap, purge head space air, and then invert the AeroPress onto a vessel and gently plunge for 30 - 40 sec.
- Serve and enjoy your freshly brewed coffee.