

ESPRESSO

WAHUNDURA
KENYA

ZESTY AND WILD WITH NOTES OF PLUM JAM, PINK GRAPEFRUIT, TOFFEE

Wahundura Factory is one of four wet mills run by the Kamacharia Farmers' Cooperative Society (FCS), located in Murang'a County. Over 1,100 smallholder farmers contribute ripe cherries to Wahundura, cultivating Ruiru 11 and SL28 varieties at elevations between 1,600 and 1,800 meters above sea level.

We selected this AA grade for its vibrant, zesty flavour profile — a standout cup that brings more than just high scores. It adds depth, complexity, and a lively character to our 2025 Kenya lineup. Last year, we took a break from releasing any Kenyan coffees as espresso, but this season we're excited to bring Wahundura back into the fold. It's featured both in our hoppers and on our retail shelves as an espresso roast — and we think it's probably our highest-scoring espresso in over a year. Bright, layered, and expressive, it's a perfect match for those who love their black coffee bold and full of personality.

WE BELIEVE IN HONEST COFFEE

We determined a sustainable, profitable price for the growing longevity with the producer. We've listed the Freight on Board (FOB) price we paid to our origin partner, KenyaCof. In addition to the FOB, we incur further costs in shipping the coffee to Melbourne, completing a quality assessment, roasting (resulting in a 15% weight loss) and packaging for retail sale. You can read more about the way we source coffee via our website.

PRODUCER

PRODUCER	1100 members
COUNTRY	Kenya
ORIGIN	Kiiraini, Murang'a
FARM / COOP	Wahundura Factory

COFFEE

VARIETIES	Ruiru 11, SL-28
PROCESS	Fully Washed
ALTITUDE	1600 - 1800 masl
HARVEST	November to January
LOT SIZE	330 KGs
QUALITY SCORE	87
ROAST SCALE	Medium

PURCHASING

ORIGIN PARTNER	KenyaCof
LENGTH OF RELATIONSHIP	Second year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	NA	Varies	Varies
FOB	\$14.79	\$9.44	\$9.64

Figures are shown in AUD/kg, at the conversion rate at time of contract. Varies due to different processing methods for each coffee, comparison isn't possible.



THE BEST TIME TO DRINK COFFEE

We've found the best window to brew coffee is 7-14 days after the roast date. That period best represents the coffee we've sampled, sourced, quality assessed, roasted and deemed good enough for our menu.

Coffee continues to be optimal for up to 30 days after the roast date.

V60 POUR OVER

We use a starting point ratio of 5g - 6g per 100 mLs of water. A 1-cup V60 cone will suit a standard 250mL brew. If you like a stronger coffee, explore adding an extra 2g - 3g of coffee per 100 mL of water.

Place filter paper in the cone then thoroughly rinse the filter paper with hot water. Place ground coffee in the centre of the cone and add hot water in a 1:3 ratio eg: 15 grams of coffee with 45 grams of water. Gently swirl or agitate ensuring all ground coffee is wet, then wait for your timer to hit 60 seconds. Continue adding water, topping up as it soaks through. Give it another little swirl/stir once all of the water has been poured. Wait for the last of the water to drip through into your cup. Total brew time should be between 2:30 - 3:30.

ESPRESSO BREWING

BREW RECIPE

Based on the size of your basket, aim for a ratio of 1:2 coffee to water, e.g., 18 grams of coffee to 36 grams of water. Adjust according to preference, up to plus/minus 1 gram. We pour a longer shot in Seven Seeds cafes using a 19g:43g ratio.

TEMPERATURE

Aim for 94-95 degrees Celsius if your machine allows temperature adjustment.

TIME

Your brew time should be between 26-32 seconds, give or take a few seconds.

ADJUSTMENTS

For a stronger brew, aim for a slower brew time. Use a ratio with less water and coffee with a finer grind.

If you prefer a weaker coffee, this can be achieved with a coarser grind for faster brew time and/or a longer yield.



FILTER BATCH BREWING

Seven Seeds Target Ratio 16.5 : 1 water to coffee.

Approx. 100mL of water to 6 grams of coffee.

