



Thank you for choosing Taj Cape Town

We are delighted to welcome to our Lobby lounge and wish you a pleasant experience today.

Our affinity with the world's best teas date back to 1903 when Mr. Jamsheti Nusserwanji Tata, founder of the Tata group built the legendary Taj Mahal Palace & Tower and has been a long standing tradition with Taj Hotels, Resorts & Palaces ever since.

Since 1823, the Ronnefeldt Company has been offering the highest quality tea using only the Orthodox traditional method of producing tea, which means the tea is manufactured primarily by hand. The Ronnefeldt Company was started by Johann Tobias Ronnefeldt, a known importer and exporter of goods, in Frankfurt, Germany.



SELECTED TEA SINCE 1823

October 2015

from Tea leaves to Teapot...

Characteristics of the tea tree 'Camellia Sinensis'

Native to mainland South and South East Asia, the tea plant is now cultivated across the world in both tropical and subtropical regions. This evergreen shrub of the Camellia family can grow up to 17m in height, but is usually trimmed to between three and four-and-a-half feet, to facilitate gathering. The fresh leaves are 4-15 cm long and 2-5 cm wide and contain about 4% theine.

The newly sprouted leaves are most preferred for tea production and the buds are covered by a fine white down called '*pakho*' in Chinese. Older leaves are a deeper emerald colour. Different leaf ages produce differing tea qualities since their chemical compositions vary. The tip (bud) and the first two to three leaves are usually harvested for processing. This hand-picking of the leaves is repeated every one to two weeks.

There are ten main varieties of tea:

white tea, yellow tea, green tea, blue tea, black tea, red tea, matured tea, tea flowers, compressed tea, and blends.

The specific variety of tea plant and the way the leaves are processed after harvesting determine the type of tea that is created.

More tea information can be read after the Ronnefeldt Tea menu on pages 6 - 8

TEA MENU

Ronnefeldt “TEA CADDY” Leaf Tea

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Spring Darjeeling *(FTGFOP – India Black tea)*

A first plucking from the southern slopes of the Himalayas. A premium indian tea with a gentle and delicately flowery aroma.

(Steep for 2-3 minutes)

Assam Bari *(GFOP – India Black tea)*

An extravagant tea from India with a multitude of golden tips and the richest of aromas: strong, spicy and malty.

(Steep for 3-4 minutes)

English Breakfast *(FBOP – Ceylon Black tea)*

A gentle Ceylon tea with the unmistakable sparkling and lively flavour of the island of Sri Lanka.

(Steep for 3-4 minutes)

Earl Grey *(TGFOP – India Black tea)*

A richly aromatic autumn Darjeeling blended with the refreshing citrus aroma of bergamot.

(Steep for 3-4 minutes)

Oriental Oolong *(TGFOP – China Blue tea)*

A gentle Oolong tinged with the succulent aroma of strawberry and pineapple from the lulo fruit and laced with the sweet mildness of dates.

(Steep for 3-4 minutes)

Cream Orange Rooibos *(Blend – South Africa Red tea)*

Full-bodied Rooibos combined with creamy and delicate vanilla and the peel of ripe oranges create this relaxing herbal infusion.

(Steep for 5-8 minutes)

Green Leaf *(GFOP – India Green tea)*

A carefully crafted plantation tea from the highlands of India with a delicately tart aroma.

(Steep for 2-3 minutes)

Morgentau® *(FTGFOP – China Green tea)*

A fascinating tea composition with Sencha, flower petals and the subtle fruitiness of mango and lemon.

(Steep for 2-3 minutes)

Jasmine Gold *(Blend – China Green tea)*

The gentle flavour of freshly plucked jasmine petals blended with delicate China tea.

(Steep for 2-3 minutes)

Fruity White *(Blend – Ceylon White tea)*

Refreshingly fruity – the scintillating, characteristic sweetness of pear with a note of ripe peaches.

(Steep for 5-8 minutes)

Refreshing Mint *(Blend – Herbal Infusion)*

The typical flavour of mint with a new dimension in freshness with lemon grass.

(Steep for 5-8 minutes)

Fruity Camomile *(Blend – Herbal Infusion)*

A deliciously wholesome infusion with the gentle sweetness of orange petals.

(Steep for 5-8 minutes)

Sweet Berries *(Blend – Herbal Infusion)*

Beautifully sweet berries spread their heady aroma over native fruits.

(Steep for 8-10 minutes)

Lemon Fresh *(Blend – Herbal Infusion)*

A superbly fruity and refreshing fruit infusion with the flavour of lemons.

(Steep for 8-10 minutes)

Ronnefeldt “TEA COUTURE” Premium Loose Leaf Tea

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Rooibos Chocolate Truffle *(Luxury Composition – Red tea)*

A taste of South Africa: This Rooibos has a delicate taste of vanilla with sweet chocolate truffle notes. Enjoy the pleasures of fine chocolate without the guilt.

Nepal Jun Chiyabari *(Taster's choice – Black tea)*

Jun Chiyabari, one of the best tea gardens in Nepal, is situated in the immediate vicinity of Darjeeling. This rich second flush has slightly nutty tones, typical muscatel character and wonderful floweriness.

Masala Chai *(Fragranced – Black tea)*

The finest fragrances of India united in a cup of tea. Classic Indian spices traditionally blended with black tea. A powerful and flavourful journey to exotic India. Enjoy with milk and sugar.

Any of the “TEA COUTURE” Premium Loose Leaf Tea tins are available for sale in our kiosk

The Varieties of Tea

Yellow Tea

The rarest and most expensive tea in the world, yellow tea dates back to the 16th century, when it was served at the imperial court of China. Grown on a single mountain range in China, yellow tea is harvested on just one day a year, yielding only a few kilograms of finished tea.

White Tea

White tea is a rare delicacy, consisting of the first few tender leaves and new buds of the tea tree, harvested in early springtime. The leaves are silvery-white, often covered with a white 'down'. Totally unprocessed, white tea leaves are simply picked and sun-dried, and consequently retain the highest concentration of antioxidants.

Green Tea

Green tea leaves are not oxidised, thereby retaining their natural green colour and delicate flavour. To prevent the natural process of oxidation from occurring, two techniques are employed:

Chinese Method:

The freshly picked leaves are immediately pan-fried in heated copper basins over a fire at 100°C to dehydrate the leaves.

Blue Tea

Commonly known as oolong or "Black Dragon" tea, blue tea is semi-fermented. It combines the fresh fragrance of green tea with the rich and aromatic complexity of black tea. Blue teas are mainly produced in Formosa (Taiwan) and in the south-eastern coastal provinces of Fujian and Guangdong in China.

Black Tea

Black tea is completely oxidised, full-bodied yet mild, these teas are generally classified based on leaf grades and strength.

The term Orange Pekoe originated with the Dutch royal family, known as the House of Orange. Pekoe is derived either from the Chinese pek-ho or “down”, because of the light, white down covering the young buds and tea leaves, or bái hwa or “white flower”, referring to the tip content in such teas. Flowery Orange Pekoes are gathered early and carefully, consisting strictly of unopened buds and the first two leaves below. The leaves are delicately rolled lengthwise to release their essential oils. The presence of the tip of the bud is a sign of quality since only the youngest shoots are used for the finest teas, thus determining the quality and price of the tea.

Typical Classifications:

F.O.P. (Flowery Orange Pekoe)

High quality tea with a long leaf and a few tips.

F.B.O.P. (Flowery Broken Orange Pekoe)

High quality tea from broken leaf and a few tips.

G.F.O.P. (Golden Flowery Orange Pekoe)

F.O.P. with golden tips.

G.F.B.O.P. (Golden Flowery Broken Orange Pekoe)

Best of the broken leaf F.O.P

T.G.F.O.P. (Tippy Golden Flowery Orange Pekoe)

F.O.P. with a high proportion of golden tips.

F.T.G.F.O.P. (Finest Tippy Golden Flowery Orange Pekoe)

F.O.P. of exceptional quality, with around one quarter golden tips.

S.F.T.G.F.O.P. (Special Finest Tippy Golden Flowery Orange Pekoe)

The most exquisite F.O.P. available.

Matured Tea

Also known as Pu-Erh, matured teas can be found either loose or compressed. Unlike black tea, matured tea undergoes a secondary oxidation and fermentation. Plucked leaves are spread out in the sun to wilt and are then pan-fried to prevent further oxidation. Rolled and shaped, they are dried in the sun again. Then, pressed into cakes or left uncompressed, they undergo several fermentation processes in specially conceived tea cellars and are sold at maturity. As with some fine wines, certain matured teas are renowned for improving with age.

Tea Flowers

Crafted in China, tea flowers are composed of tea leaves sewn by hand in an artisanal manner into compact shapes that 'bloom' when infused at the bottom of a teacup or teapot. Often blended with fragrant flowers, like jasmine, dragon lily, rose and osmanthus.

Compressed Tea

During the Tang Dynasty in China, teas were compressed into bricks or cakes in accordance with the preparation of boiled tea, and are often referred to as Bian Xiao Cha, or "tea for beyond the border". Such teas would have even been used as a stock for nourishing soups, combined with flour, ginger, onions, salt and animal blood.

Red Tea/Rooibos

Red tea, or rooibos, is produced from a bush known as the *Aspalathus linearis* in South Africa. Red tea leaves are generally oxidised – a process which enhances the flavour and produces the distinctive red colour after which this tea is named. The harvests can be classified by the needle percentage or leaf-to-stem content in the tea. A higher leaf content will result in a darker infusion, richer flavour and smoother aftertaste. A South African national beverage, this 'tea' is 100% theine-free, contains a high level of antioxidants and is very rich in vitamin C, mineral salts and protein.