



**TeaSmith**  
EXCEPTIONAL TEAS

# MASTER CLASS

## EXPLORE SOME OF THE WORLD'S BEST TEAS:

WHITE TEAS GREEN TEAS  
OOLONG TEAS RED TEAS PUER TEAS  
WILLIAM CURLEY CHOCOLATES  
LEAVES AROMAS ORIGINS HISTORY  
BREWED TASTED PAIRED



**£35. MOST THURSDAYS: 7-9.30PM**  
**TEASMITH'S UNIQUE TEA BAR**  
**6 LAMB STREET, LONDON E1 6EA**  
**CALL OR EMAIL FOR BOOKINGS**

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### TeaSmith Masterclass Tasting Notes

All of these teas are from the same plant: the *Camellia Sinensis* (Chinese Camellia). The variety in appearance and taste is caused by two main factors: the different aromatics developed by cultivars of the plant, and the wide range of processing styles - primarily oxidation and roasting of leaves.

#### White Teas

Buds, also known as silver needles, or leaves of the Dai Bai (white tea) plant. Buds have a subtle and delicate taste, while the leaves are fuller-bodied, but both have a natural sweet quality. Leaves are dried at low temperature, ideally by the sun, maximizing the antioxidants, and resulting in a gently stimulating tea.

##### **Snow Jewel (Fujian, China)**

Rare hand-picked buds from a wild cultivar of the plant. Delicate palate, and subtle fresh aroma with a lingering sweet aftertaste of white fruits.

#### Green Teas

Steam (Japanese style) or pan (Chinese style) dried immediately after picking to prevent oxidation. Steam drying accentuates the grassy and kelpy notes in Japanese teas. Chinese green teas have a malty or roasted taste. Many Korean teas are a blend of both styles. Green tea is abundant in antioxidants with a distinctly energizing effect. Bitterness can be avoided by infusing at a lower temperature than other teas.

##### **Sparrow's Tongue (Korea)**

Outstanding tea combining the nutty taste of a Chinese pan-fired green tea, with intense fresh, grassy notes of Japanese tea plant cultivars.

#### Oolong Teas

Also known as blue teas, oolongs are partially oxidised, and have an enormous range of tastes and effects. The greener style tends to the floral and is mildly stimulating, roasted oolongs are rich, smooth and smoky and are outstanding digestives. It's worth paying particular attention to the lingering aftertaste of this class of tea.

##### **Floral - Teguan Yin (Anxi, China)**

Rolled, lightly-oxidised (green oolong style) leaves. Superb orchid aroma and smooth silky texture from authentic high-grown plants. Extended sweet aftertaste. Ultimate afternoon treat.

##### **Roasted/Floral - Teguan Yin Classic (Anxi, China)**

Charcoal roasted version of the green oolong - Teguan Yin. Roasting sweetens the vegetal flavours and neutralises stimulants in the tea becoming suitable for consumption in industrial quantities. Charcoal aroma and sweet floral aftertaste.

##### **Shan Lin Shi - Light Roast (Taiwan)**

Lighter roasted green oolong from Taiwan with slightly fruity character.

##### **Fruity - Phoenix Supreme (Phoenix mtns, China)**

Hand-twisted and expertly fired leaves descended from famous tea trees over 500 years old. Intense aroma of ripe fruit, tangy on the palate, with an exceptionally long and sweet aftertaste.

#### Puer Teas

Aged and (hydro) fermented tea implicated in aiding both weight and cholesterol control. Vast range in taste and effects. Young and green can be astringent or smooth and sweet. Old green is rich, woody and smooth, and exceptionally expensive. Cooked or black approximates old green puer and is an exceptional digestive.

##### **Green Puer: 2003 Yi Wu (Man Zhuan, Yunnan, China)**

A young Wild Puer from 2003. Sweet and energising despite relative youth.

##### **Extra Old Tippy Puer (Yunnan, China)**

A black, or cooked, puer. Hand-picked tippy leaves undergo secondary hydro fermentation and careful ageing. Rich earthy and woody fragrance with a complex smooth taste. The ultimate digestive tea.