

## Blended coffees

**Kaffee Grand Gusto** – our strongest coffee. Blended especially for espresso machines, but suitable for all coffee makers where that big coffee flavour is desired.

**Kaffee Sanaa Supreme** – medium to strong. Using coffees from the Middle East and Asia Pacific we have created a very special aromatic, rich yet smooth and mellow blend. With a broad range of flavours this coffee should suit most tastes.

**Kaffee Vienna** – medium. A unique blend of coffees from Central America and the Caribbean. Smooth and mellow. Awarded a Bronze at the 2006 Royal Tasmanian Fine Food Awards.

**Kaffee Wagonga** – medium to strong. A blend of coffees from the South Pacific and South America complement the aromatic floral overtones of East African beans. Suits all types of coffee makers.

**Coffee prices – 250gm bag \$9.00, 500gm bag \$17.00, 1kg bag \$32.00**

## Single variety coffees

**Brazilian Macaubas** – medium. A lovely sweet subtle coffee from the world's largest producer of coffee. This smooth coffee can be enjoyed any time of the day.

**Colombian Organic** – medium to strong. This OCIA certified coffee is rich and smooth with a perfect balance of crispness, body and flavour. This coffee is great for drinking at any time of day.

**Monsooned Malabar** – strong. This unusual coffee is grown in south west India and having been processed to the 'green' coffee state, the beans are then subjected to a lengthy period of exposure to the humid tropical sea air, producing a large pale biscuit coloured bean ready for the roaster. The end result is aromatic, earthy and syrupy.

**Panama Boquete** – medium. A sweet, smooth coffee with clean bright flavours, grown on the high ranges in northwest Panama. Rich volcanic soils and abundant rainfall help produce a fine Central American coffee.

**PNG Highlands 'A'** – medium/strong. A great coffee, smooth, well balanced with a hint of chocolate.

**Sumatran Mandehling** – medium to strong. Aromatic, full bodied flavour for the discerning coffee drinker.

**Coffee prices – 250gm bag \$9.00, 500gm bag \$17.00, 1kg bag \$32.00**

## Specialty coffees

**Cuban Turquino** – medium. A sweet caramelly coffee with a mellow lingering aftertaste. This coffee benefits from a lighter roast bringing out the softer distinctive Caribbean flavours. Great with milk.

**Dimbulah Mountain Estate™** – medium. Smooth and mild and grown in Australia's premier coffee producing region – the Atherton Tablelands, North Qld. Awarded a silver medal at the 2005 Royal Hobart Fine Food Awards.

**Ethiopian Mount Gabbana** – medium. This lovely smooth coffee is grown in the Limu region close to the home of the renowned Yirgacheffe coffees. It has a syrupy, honey smoothness and a hint of chocolate.

**Ethiopian Yirgacheffe** – medium strong. A smooth highly aromatic coffee that originates from the home of Arabica coffee. Rated among the best coffees, this is probably the most sought after of the Ethiopian coffees.

**Java Blawan** – medium strong. First introduced by the Dutch in the 1700s, this coffee has been grown on the island of Java since that time. The Blawan has lots of body and a spicy smoothness.

**Kenya Masai AA** – medium to strong. This coffee has a bright clean taste reflecting its cultivation on the pristine cool upland slopes of Mt Kenya. Kenya coffees are amongst the world's best and this is no exception.

**PNG Peaberry** – medium. The peaberry form of coffee is believed to have all the flavour of the original two coffee beans all squeezed into a single often tiny package. This quality coffee from PNG is typically smooth and with significant body. It has a great coffee flavour with a chocolatey finish.

**Sulawesi Toraja** – strong. Another great coffee from the Indonesian archipelago, similar in body to the Mandehling coffees with a deep sweet slightly earthy character.

**Sumatra Blue Batak** – medium to strong. Aromatic, full bodied flavour for the discerning coffee drinker. This is the premium plantation Sumatran Mandehling coffee.

**Hawaiian Kona Extra Fancy** – this is the Rolls Royce of the Hawaiians – we think it is as good as the best Jamaicans and is about half the cost. If you're looking for a special treat for yourself or someone near and dear, give it a try. Grown on the island of Hawaii at around 2000 feet, the hint of coffee crispness is complimented by the chocolatey smooth flavour. This is not an overpowering coffee, typical of the superb and highly regarded Kona Typica beans. **250gm bag \$20.00, 500gm bag \$39.00**

**Yemen Matari** – medium. Rare and hard to obtain, this coffee is still grown in the traditional manner on narrow hand tilled hillside terraces in the highlands of southern Yemen. The wild, yet smooth, spicy flavours are highly regarded by coffee lovers. **250gm bag \$12.00, 500gm bag \$23.00, 1kg bag \$45.00**

**Coffee prices (unless otherwise stated) – 250gm bag \$9.50, 500gm bag \$18.00, 1kg bag \$34.00**



## Decaffeinated coffees

**Colombian Organic Decaffeinated** – medium. Top quality Colombian beans are processed using Swiss water decaffeination to produce a full flavoured and smooth coffee. This coffee is a **Rainforest Alliance** certified product.

**Mexican Organic Decaffeinated** – medium. This coffee uses the water decaffeination process. The resulting coffee is smooth and soft in flavour. This coffee is a **Rainforest Alliance** certified product.

**Peru Organic Decaffeinated** – medium. This **Fairtrade** coffee is smooth but full flavoured and has all the attributes of a regular coffee. Decaffeinated using the Swiss water process.

**Coffee prices – 250gm bag \$10.00, 500gm bag \$19.00, 1kg bag \$35.00**

## Fairtrade coffees

**Brazilian** – medium. This coffee has all the qualities of the great Brazilian coffees. It is a lovely soft, smooth coffee with a mild, mellow sweetness.

**Colombian** – Colombian coffees are renowned for being rich and smooth with a pleasant balance of crispness and an attractive flavour. This coffee has the added attraction of being Fairtrade certified.

**Ethiopian Harrar Organic** – medium to strong. This aromatic, pungent coffee is from the original home of the Arabica coffee tree. Renowned for its gamey, slightly winy flavour, it is a unique full bodied coffee.

**Ethiopian Limu Organic** – medium. A lovely, smooth coffee with full flavour and plenty of body. It has all the best attributes of a top quality Ethiopian coffee.

**Honduran Marcala Organic** – Grown at high altitude, this organically grown coffee has a crisp clean and well rounded flavour.

**Nicaragua Organic** – medium. This organic coffee has a mild, soft flavour with a lingering smooth coffee aftertaste.

**Papua New Guinea Organic** – medium to strong. Lovely coffee typical of the quality we now expect from PNG.

**Peru Organic Decaffeinated** – medium. This coffee is smooth but full flavoured and has all the attributes of a regular coffee. Decaffeinated using the Swiss water process.

**Sumatran Mandehling Organic** – medium to strong. Has full OCIA organic certification. This is a high quality coffee, beautifully smooth, with loads of body.

**Timor Organic** – medium. Roasted to bring out the rich full bodied character and creamy nutty after taste. Well suited to drinking with milk.

**Wagonga Organic Blend** – medium to strong. A unique blend of organically certified Fairtrade coffees. It is roasted to produce a full flavoured, easy drinking coffee.

**Coffee prices – 250gm bag \$10.00, 500gm bag \$19.00, 1kg bag \$35.00**

## Rainforest Alliance coffees

**Brazilian Datterra Santos Bourbon** – medium. This dry processed coffee has undertones of chocolate to complement its clean smooth flavour.

**Costa Rica Rio Negro** – medium. A smooth, mellow coffee with subtle acidity and a crisp finish. Certified by the Rainforest Alliance, to meet environmentally and socially responsible practices that ensure the protection of forests, wildlife, rivers and farmers and the surrounding communities.

**El Salvador Organic** – mild to medium. This high grown coffee has a clean, crisp yet sweet and smooth flavour. Certified by the Rainforest Alliance.

**Guatemala Organic** – medium. Crisp, rich and slightly spicy, with a slightly smokey flavour with chocolate undertones. A great coffee suitable for drinking at any time of day.

**Zambia TerraNova Estate** – medium. This central African coffee has a lovely smooth flavour with a hint of chocolate. Easy drinking that goes exceptionally well with milk.

**Coffee prices – 250gm bag \$9.00, 500gm bag \$17.00, 1kg bag \$32.00**

Visit us at the EPIC Fresh Produce Markets, Mitchell every Saturday (from 8.00am to 11.00am) and at the Old Bus Depot Markets, Kingston every Sunday (from 10.00am to 4.00pm)

Contact us at [www.wagongacoffee.com.au](http://www.wagongacoffee.com.au)