

Hambleden Herbs Lemon Grass & Ginger Tea Bags Tasting Notes

Ingredients

Organic Lemon Grass, Organic Ginger

Preparation

Ideally use freshly drawn water that is just off the boil. Steep for as long or as short a time as you like. The longer you leave it the more the ginger will come out and the more vibrant the tea will be.

Visual Notes

Pale lemon to gold in colour and slightly opaque.

The opaqueness is a result of the small amount of dust that comes off the dried ginger. Although we only use pieces of ginger rather than ground ginger you will naturally get some dust coming off the dried pieces after packing. The pieces of ginger are visible in the wet tea bags as the small brown pieces.

Aroma Characteristics

The predominant aroma is the sweet aromatic lemon grass, with the ginger just noticeable as a sharp, zesty note underneath the aromatics. This is due to the lemon grass having more volatile aromatics which are released more quickly in the water. It is initially a warm, soothing aroma which, as the ginger comes through at the end, leaves you feeling uplifted and keen to experience the taste.

Taste Characteristics

The taste is more forthright than the aroma with the ginger making its presence felt more clearly. Although stronger than it is in the aroma, the ginger does not over-power the lemon grass. The sweetness of the lemon grass compliments the sharp ginger to give a balanced yet vibrant taste and an invigorating mouth feel. It is quite a “long” tea with flavours that remain in the mouth for some time after drinking.

We sincerely hope that this brief guide will help you to carry out an informative sampling with your customers, but should you have any further questions or feedback, please let me know.

Julian Burnham Tel. 01980 630721

