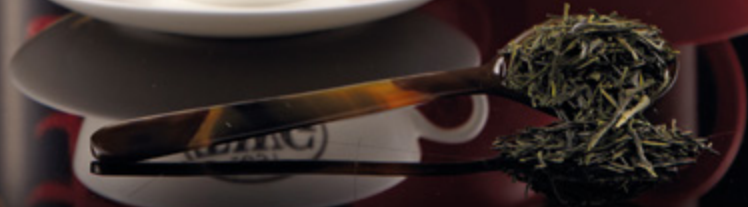


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NEW GYOKURO
HARVESTS

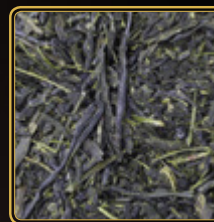


NEW GYOKURO HARVESTS

Gyokuro, an exceptional green tea from Japan known as the Jewel of Dew, is the result of a painstaking process known as 'ooi-cha', or the shading of tea plants to obtain leaves which by means of reduced photosynthesis, contain a high concentration of theanine and an exceptionally sweet, grassy flavour. Perfected over the years, most particularly in the region of Yame, this green tea is today one of the most precious teas in the world.



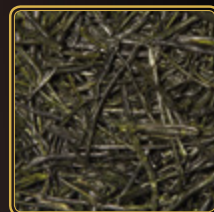
*Exceptional teas in limited quantity
reserved for privileged tea lovers!*



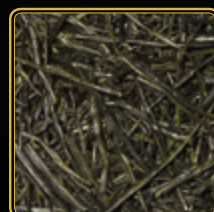
GYOKURO SAMURAI *\$24 per pot / \$77 per 50g*
Several weeks before the harvest, the plantation is shaded to infuse the leaves with chlorophyll, which results in a unique and verdant taste, recognised by connoisseurs worldwide. This intoxicating green tea yields an exquisite nectar, boasting a tannin-free infusion with the sweet scent of fresh grass. A work of art.



GYOKURO MIKADO *\$32.5 per pot / \$120 per 50g*
Elegance in a cup. Picked carefully by hand during a single annual harvest, this renowned garden is shaded for three weeks before picking to achieve a more intense, creamy flavour with few tannins. The shiny, forest green colored leaves yield a chartreuse green infusion with a high chlorophyll content, a sweet taste and a lingering subtle aftertaste. One of the most noble and refined teas of Japan, Gyokuro Mikado is ideal to drink alone or with a meal.



GYOKURO MINAMI *\$156.5 per pot / \$738 per 50g*
The Gyokuro Minami is cultivated in Hoshino village according to traditional methods kept secret for many generations. Sheltered for 20 days to produce a grassy bouquet, the needle-like leaves are luminescent and emerald green and yield a heady, biscuity flavour when infused which quickly deepens into a gentle sweetness. This award-winning garden produces only 5kg of this quality Gyokuro every year.



GYOKURO HISUI *\$164.5 per pot / \$779 per 50g*
Covered with hand braided rice mats called 'Komo' for 23 days, this Hon-Gyokuro is harvested by hand just once a year resulting in sea-green leaves of incredible intensity in chlorophyll. Rich and enveloping with thick and heady notes known as 'ooi-ka', this tea is of extraordinary quality. Only 5kg are produced each year.



IMPERIAL GYOKURO *\$228.5 per pot / \$1,100 per 50g*
TWG Tea is proud to offer privileged tea connoisseurs one of the rarest and grandest teas in the world, the Imperial Gyokuro cultivated by one of Japan's most renowned tea planters in Yame. Painstakingly cultivated under handmade rice straw mats for 18 days, this tea absorbs generous quantities of precious minerals which wash through the mats during rain showers and on dewy mornings. Thanks to gentle breezes and dappled rays of sunlight that filter through the braided straw, this glossy, jade-coloured tea grows very slowly, but in consequence, develops a brilliant sweetness and concentrated flavour. Be one of the first to taste a harvest fit for a king. Only 5kg are available worldwide.

Prices are not inclusive of service charge or goods & services tax.



TWG Tea Salons & Boutiques in Singapore

ION Orchard, Level 2

The Shoppes at Marina Bay Sands, TWG Tea Garden & TWG Tea on the Bay

Takashimaya Department Store Singapore, B2 & L2

Swissôtel The Stamford

Singapore Changi Airport Terminal, Transit Halls of Terminals 1, 2, 3 & 4

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