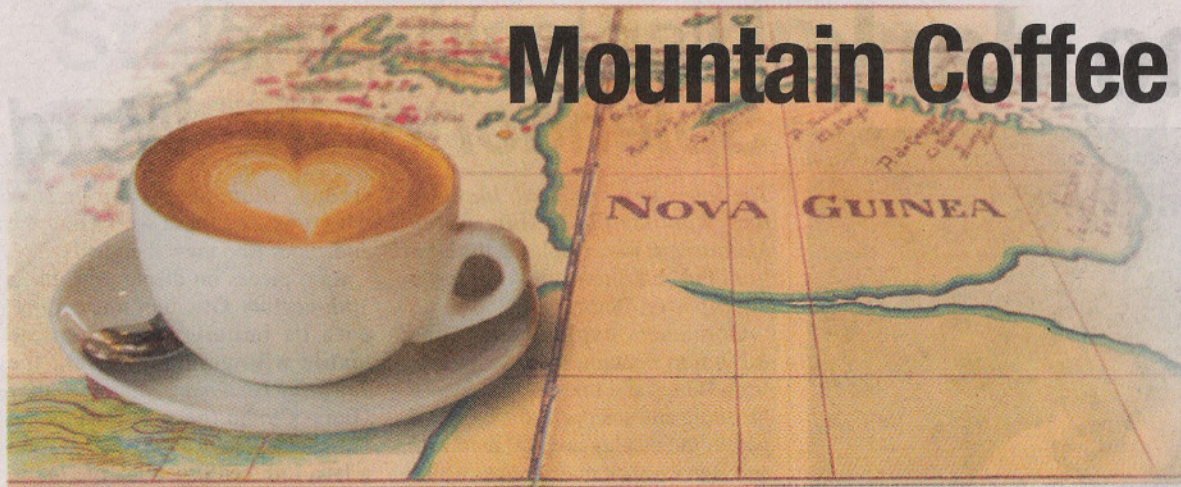


Mountain Coffee that packs a Punch



Samuel Spurr

The mere mention of Papua New Guinea as a fine coffee producer would cause most people to turn and scoff, perhaps thinking of coffee from this large island as an inferior breed to its older, more established, worldwide counterparts.

However, the mountains of this

exotic, primitive country have produced an outstanding Arabica bean, not from huge plantations, but small village coffee gardens, some ranging in size from twenty to five hundred trees.

Glenn Darlington, co-CEO of Punch Coffee, and his wife Judith, are both passionate about coffee, but felt that the industry is more interested in volume rather than

quality. Hence they travelled the world, researched and tested hundreds of coffee varieties before settling on a new and ground breaking discovery that stood out from the rest: coffee beans grown among the mist-covered peaks of the Owen Stanley Mountain range of Papua New Guinea. The coffee had everything in it they were looking for: body, taste, aroma,

acidity and strength, whereas other coffees they tried had some of these attributes but none had an all round appeal.

The story of how Arabica beans made it to the island is remarkable. In 1937, Blue Mountain Caffea Arabica derivative plants were shipped to Papua New Guinea from Jamaica by British planters and taken along the rainforest paths to Mount Elimbari where they were planted. Grown at 6000-8000 feet above sea level, shaded by a rainforest canopy and covered year round in 80 per cent cloud cover with temperatures ranging from 12°C - 34.5°C, the plants developed a larger than average coffee bean. Cool nights and nutrient rich volcanic soils all combined to produce a dense, complex coffee bean, with an exquisite, unique taste that Glenn has used to create

Punch No.1 Special Reserve.

The beans chosen for Punch No.1 meet stringent size and shape requirements before being selected. Beans are sun dried, sorted, bagged and shipped to Punch's warehouse. Each harvest is then roasted to produce a medium/dark style which optimises its flavour and richness. A limited annual harvest and an international order book filling fast means that only a selected few outlets distribute Punch No.1 Special Reserve internationally.

Glenn regards Punch as one of the world's best coffees. "Its completeness suggests a style reminiscent of Jamaica Blue Mountain Arabica as it used to be. Punch is a fun taste aroma and a celebration, a grand finale to any culinary experience!"

For further information, visit www.punchcoffee.com.au