



## MICROLOTS FOR ANY BREW

Microlots or single origin coffees are produced from one single farm, or specific lot, and are chosen for their high quality and unique characteristics. They celebrate and showcase an origin's profile and individuality, demonstrating how terroir and processing methods, amongst other things, impact the final product.

Like any agricultural product, our microlot schedule is seasonal. In April to May we look forward to the arrival of bright, juicy coffees from Kenya whilst in November to January, we are enjoying an abundance of fresh coffees from Brazil.

We roast our microlots to highlight the best expression of a coffee's characteristics. This doesn't mean roasting light for filter and dark for espresso but seeking out a balance so that the best characteristics of the coffee can manifest themselves in any number of brew methods.

You may have noticed that we have stopped labelling some coffees as "Filter Roast Profile". We felt that our previous labelling of microlots as 'espresso' or 'filter' roasts did not do justice to our coffees and what we think they are capable of. We want you to feel free to use the coffee any way you like.

Our microlots can be enjoyed through a multitude of brew methods with a single roast profile, and we'll continue to share with you how we're currently enjoying them. On the occasion that a coffee lends itself more to being prepared or enjoyed more through a particular brewing method we'll be sure to let you know.

View our current microlots [here](#) and keep up to date with what we're roasting by following us on [Instagram](#) and checking out our 'roasting now' story highlights.