

# Hong Cha

Presented by:



# Red Tea or Black Tea?

	Chinese (Pinyin)	Direct Translation	Western Name
1	Lu Cha	Green Tea	Green Tea
2	Bai Cha	White Tea	White Tea
3	Huang Cha	Yellow Tea	Yellow Tea
4	Wu Long	Black Dragon	Oolong
5	Hong Cha	Red Tea	Black Tea
6	Hei Cha	Black Tea	Dark Tea

- Tea has been consumed in China for over 2500 years
- Red tea was not created until the mid 17<sup>th</sup> century
- The above chart shows that the Chinese teas are categorized by the color of their brew
  - Oolongs being the exception which was named because of the shape of the dry leaf
- European merchants noting that the leaves of hong cha were darker than the unoxidized and semi-oxidized teas consumed in China, began to refer to hong cha as black tea.
- Row 5 in the chart shows that the Chinese already have a black tea called hei cha
- Due to the usage of the term 'black tea' for red tea, hei cha is also renamed and is referred to as 'dark tea' in the west

# A Little Background...

- Hong cha originated in the Wuyi Mountains of Fujian.
- It became popular in England in the 1700s under the names Bohea, Congou, and Souchong which refer to Wuyi, Gongfu, and Xiao Zhong teas.
- The British enlisted Robert Fortune, a prominent botanist, to smuggle plants and trade secrets from Fujian to Darjeeling in order to produce a higher quality product that could rival the best Chinese teas.
- By the 1830s, the British began setting up their own tea plantations in Assam, a region within the colony of India, to decrease dependence on Chinese tea.

# Established Red Tea Production Regions

- **Fujian** – Fujian is mostly known for its oolong, but it also produces one of the most sought-after red teas in China: ie, Jin Jun Mei, Lapsang Souchong
- **Yunnan** – Black tea from Yunnan is known as Dian Hong. Various types are produced including some of the highest quality black teas in China. Most of the tea uses the *Camelia sinensis assamica* subspecies, also known as Da Ye or Big Leaf.
- **Anhui** – This region produces some of the highest quality teas in China, specifically in the area surrounding the Yellow Mountains or Huang Shan. Keemun is probably the most well-known black tea from this region.
- **Assam** – The Assam region of India produces tea that is bold and brisk. The two main processing styles are orthodox or traditional and crush, tear, curl (CTC.) CTC Assam is the base of many blends, including chai.
- **West Bengal** – Within this province is the Darjeeling Region. Darjeeling tea uses *Camelia sinensis sinensis* cultivars. This is more like the tea used across China, outside of Yunnan. The cultivars and processing techniques were originally smuggled out of China by a prominent botanist of the time, Robert Fortune. Today Darjeeling teas are the some of the highest quality in the world.
- **Sri Lanka** – Tea from Sri Lanka is still known by its former name, Ceylon. The tea is milder than Assams.

# Hong Cha Producing Regions



# Processing

## Picking

- ▶ The first flush buds and 1-2 leaves produce high quality teas, but many black teas will use older and larger leaves.

## Withering

- ▶ Partial drying of the leaves to 50-60% moisture, softening the leaves allowing them to be rolled and shaped without breaking.

## Macerating

- ▶ Breaking down the cells and releasing enzymes to accelerate oxidation
- ▶ Primarily done by compressing and rolling the leaves in machines, but sometimes by hand.

## Oxidation

- ▶ Black teas are the most heavily oxidized teas.
- ▶ In China, the tea is piled and covered in damp cloths for several hours as the enzymes break down the leaves.
- ▶ This is time consuming but produces tea with less astringency.
- ▶ In India, the oxidation process occurs more quickly.
- ▶ The tea is placed on trays in humid, climate-controlled oxidation chambers.

## Drying

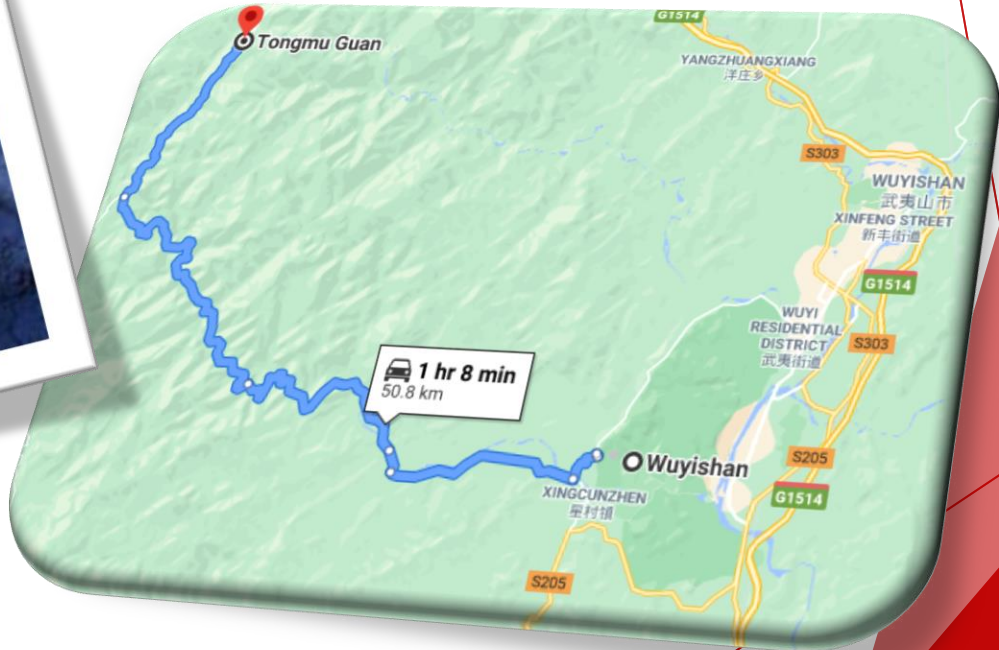
- ▶ Halts the oxidation of the leaves.
- ▶ Typically involves hot air dryers on conveyor belts and may be finished by firing in a pan.

## Sorting & Grading

- ▶ Orthodox tea will be sorted by size after drying.
- ▶ Broken leaves will be shaken through screens where the biggest leaves will remain on top while fannings and dust falls to the bottom.
- ▶ Orthodox teas are graded based on shaping quality, leaf size, and proportion of buds.
- ▶ The highest quality teas are full, unbroken leaves that are tightly rolled, with a high portion of buds.



# Hong Cha's Birthplace



# Hong Cha Origin

- During the Qing Dynasty, the army marched into Xingcun Town at Tongmu Village.
- Upon notice of the soldier's arrival, the tea farmers/workers went into hiding.
- The tired soldiers found large bags of freshly harvested tea and rested on them.
- When the soldiers left and the workers returned, they found that all the tea leaves inside the bag had turned black due to oxidizing and were not yet completely dried
- Not wanting to waste the leaves, they roasted them using pine wood to dry them.
- When the tea was introduced at Fuzhou, it drew the attention of foreign traders and was widely sold to European markets.
- It went on to become a tribute tea to the Royal Court of England.



# The Magic of the Tongmuguan Terrior

- ▶ Tongmu Village tea gardens are scattered around the Wuyi Mountains 800-1500m
- ▶ Young buds contain high levels of theanine
- ▶ When tea leaves receive sun light, theanine is converted to polyphenols
- ▶ At high elevations, the area is often covered by fog which blocks direct sun light
- ▶ Consequently, tea leaves are rich in theanine due its lack of conversion to polyphenols
- ▶ At high elevations, there is a huge temperature difference between day and nighttime.
- ▶ During the daytime, there is sufficient sun light and tea leaves vigorously produce amino acid and carbohydrates, which are essential for high quality tea
- ▶ At night, if the temperature is high, the metabolism is continually taking place, and tea leaves will consume the substances that were produced during the daytime.
- ▶ However, at high elevations, the lower atmospheric temperature at night causes the tea leaves to become less active and therefore those substances remain in the leaves.



# Zheng Shan Xiao Zhong Historical Notes

- Over 400 years of history
  - Lapsang Souchong is the world's first red tea
    - Originally produced from the xiaozhong cultivar which originated from Tongmu village, Xingcun Town, Wuyi, City, Fujian Province
    - Non-natives need a special permit to go inside.
  - Produced as early as the Qing Dynasty
  - It's spread & production were largely for exportation purpose
  - Zheng Shan Xiao Zhong is the tea that Robert Fortune took from Tong Mu to India and what later became Darjeeling
  - 1604, imported by the Dutch to the West.
    - as a medical product and sold at pharmacies.
    - At that time, there was no other black tea in the market.
  - 1662, Portuguese Princess Catherine, married to English Prince Charles Black tea began to be treated as a luxury drink in England, France, Dutch and The Netherlands.
    - 1669, English first imported it on a commercial scale.
      - By the time the English East India Company began trading in tea, the drink was well established at the English courts, where it was no longer valued primarily for its medicinal benefits, but was drunk socially, as an invigorating beverage.
    - Its market declined in the 90s and early 2000s with many Chinese connoisseurs criticizing its inferiority because it is a broken tea



# The Name: Lapsang Souchong

- ▶ Hong Cha , 红茶, Red Tea
- ▶ Xiao-Zhong Hong Cha, 小种红茶, Small Kind Red Tea
  - ▶ Xiao-Zhong (小种) cultivar
- ▶ Souchong Hong Cha
  - ▶ Hokkien or Fujian people spoke the Min-Nan language.
  - ▶ Xiao-zhong, is pronounced as Souchong in Min-Nan language
- ▶ Tongmu Xiao-zhong , 桐木小种
  - ▶ Since the tea was produced at Tongmu Village
- ▶ Xingcun Xiao-zhong (星村小种)
  - ▶ since the tea was gathered at Xingcun town for trade purpose.
- ▶ Yan Xiao-Zhong , 烟小种, smoky souchong
  - ▶ Due to its increase popularity, tea producers took old teas or other varieties to Xingcun Town where smoke was added to the finished product before trading. However, its quality was poorer
- ▶ Nei-shan Xiao-zhong , 内山小种, Inner Mountain Souchong
- ▶ Wai-shan Xiao-zhong , 外山小种, Outside Mountain Souchong
  - ▶ Other counties started to produce red tea. Tongmu Village is located deep inside the Wuyi Mountain
- ▶ Lapsang Souchong
  - ▶ During Qing Dynasty, the Min-nan language pronounced 内山 'Nei Shan' as Lap Sang
- ▶ Lapsang Souchong 正山小种
  - ▶ Lapsang Souchong, 正山小种 is used in Chinese writing up to the present time
- ▶ Zheng Shan Xiao Zhong
  - ▶ Looking at its fame and promising earnings which could be gotten from the sale of LS, many tea producers took old tea and smoked it heavily, selling it as LS.
  - ▶ Eventually, the authentic LS producers used the word 正 Zheng, meaning genuine, in replacement of 内 Nei .
  - ▶ At last, 正山小种

# Jin Jun Mei: The Birth of a Superior Quality Red Tea

Invented on June 21, 2005, in Yuanxuan Tea Factory, in Tongmuguan, Wuyishan, owned by Jiang Yuanxuan, a descendant of the inventor of Lapsang Souchong 400 years earlier.

Yuanxuan Tea Factory was suffering from the depression of red tea export and was trying, unsuccessfully, to develop the domestic sales of their Lapsang Souchong

In the summer of 2005, Beijing businessmen Yan Yifeng, Ma Baoshan & Zhang Mengjiang visited Tongmuguan.

Yan was a friend of Liang Junde, brother of Jiang Yuanxuan, and the chief tea processor of Yuanxuan Tea Factory.

In 2003, Yan had tasted the smoky Lapsang Souchong made by Liang and advised Liang to improve the leaf standard from one bud two leaves of traditional Lapsang Souchong to single bud

Liang declined this request. He had tried to pluck single bud in Tongmuguan by himself and calculated that the cost would be too high.

During this visit, Zhang proposed that he would pay for the experimental 5,000 RMB.

With the consent Jiang Yuanxuan, Liang started producing this single bud tea.

On June 21st 2005, 0.75KG of single bud from the local xiao cai cultivar were plucked.

Liang and his workers processed the tea at night and allowed it to oxidize overnight.

The next morning the tea was sent for baking to dry.

Because the quantity was too little, Liang chose not use the traditional baking room to dry the tea, which would need a lot of pine wood. He just used a baking oven.

The finished tea gave off honey and fruity flavor, without the pine smoke flavor of traditional LS.

They were incredibly happy with the quality and named it 金骏眉 Jin Jun Mei, "Golden Horse's Eyebrow"

Liang Junde quit his work in Yuanxuan Tea Factory in the Spring of 2008 and set up his own tea factory Junde Tea Factory a few miles away.

Both Liang and Jiang claim to be the legitimate inventors of Jin Jun Mei

500g Jin Jun Mei = 48,000 single tea buds

In the beginning stage of Jin Jun Mei there were 3 grades of Jin Jun Mei

- Jin Jun Mei 'Gold' single bud plucked in around Qing Ming from the Xiao Cai Cha tea trees of Tongmuguan
- Yin Jun Mei 'Silver' single bud plucked in around Gu Yu from the Xiao Cai Cha tea trees of Tongmuguan
- Tong Jun Mei 'Bronze' single bud plucked in around Li Xia from the Xiao Cai Cha tea trees of Tongmuguan

Later, people found that the plucking of single bud in the late season Gu Yu and Li Xia was not ideal, so they modified the standards

- Yin Jun Mei - one bud one leaf from the Tongmuguan Xiao Cai Cha plucked in Gu Yu
- Tong Jun Mei - one bud two leaves plucked in Li Xia

Liang Junde advised that Chinese will chase gold, and could accept silver but would not get excited about bronze.

- Tong Jun Mei was renamed as Xiao Chi Gan (Small Red Sweet).

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# Dian Hong = Yunnan Red

## ▶ Dian Hong

- ▶ Dian is the name which Yunnan region was referred to prior to being named Yunnan 'South of the Clouds' during the Yuan Dynasty by the Mongols.
  - ▶ The Kingdom of Dian existed between the 6<sup>th</sup> Century BC and the 1<sup>st</sup> Century AD
  - ▶ Dian was conquered by the Han in 109 BC
- ▶ Hong translates to 'red' in Chinese
- ▶ **Dian Hong Origins**
  - ▶ Dianhong tea originated in Fengqing Yunnan in 1938
  - ▶ Red tea was a major export item of the eastern Chinese coastal regions which became occupied by Japanese forces in 1938
  - ▶ Chinese Nationalist ( aka KMT ) retreated to the southwest in Sichuan
  - ▶ Tea teams were sent to Yunnan to explore setting up of a black tea production base for export to replace those in occupied Fujian, Jiangxi and Zhejiang.
    - ▶ The resistance needed more revenue to operate.
  - ▶ One of the locations the team went was Fengqing, known then as Shunning, in Lincang where historically tea production was successful
  - ▶ Dianhong was developed in Shunning Tea Factory by Mr. Feng Shao Qiu using the local Sinensis assamica Da Ye cultivar.

# Types of Hong Cha Around The World



## ▶ China

- ▶ Lapsang Souchong
  - ▶ 1<sup>st</sup> hong cha produced
- ▶ Jin Jun Mei
- ▶ Dianhong
  - ▶ From Yunnan
- ▶ Keemun
  - ▶ From Anhui Province
- ▶ Congou 'Gongfu'
  - ▶ Named due to the skill and patience need to produce it
- ▶ Yin Hong
  - ▶ From Guandong Province
  - ▶ Rare to find in the west
- ▶ Jiu Qu Hong Mei (Nine Winding Red Plum)
  - ▶ The only hong cha from Zhejiang Province

## ▶ Taiwan

- ▶ Sun Moon Lake (Nantou)

## ▶ India

- ▶ Assam
- ▶ Darjeeling
- ▶ Kangra
- ▶ Munnar
- ▶ Nilgiri

## ▶ Korea

- ▶ Jaekseol (Bird's tongue)

## ▶ Nepal

- ▶ Nepali

## ▶ Sri Lanka

- ▶ Ceylon

## ▶ Turkey

- ▶ Rize