



Gold Medal Tea Competition 2018 Preparation Instructions

The judging of these teas (collective noun for *Camellia sinensis* and herbals) will be carried out by two panels of recognized industry experts (one for *Camellia Sinensis* and one for Herbals) from various industry perspectives, to negate bias and ensure objectivity. Based on experience, the same judges may appear on both panels.

Objective:

For the *Camellia sinensis* competition, one winner and one runner up per country will be chosen as well as one overall winner, from all submissions.

For the inaugural Herbal Tea competition the objective is to declare a single global winner and runner-up.

Preparation:

For all **white and green teas** we shall use freshly boiled water, rested to 80C, 5g of tea and 3 minute brew time.

For all **oolong teas** we shall use freshly boiled water, rested to 80C, 5g of tea and 3 minute brew time.

For all **black teas** we shall use freshly boiled water (100C), 5g of tea, and 5 minute brew time.

NEW For all **purple teas** we shall use freshly boiled water (100C), 5g of tea, and 5 minute brew time.

For all **matcha** we shall use freshly boiled water, rested to 80C, 5g of tea, and whisk.

NEW For all **primary processed scented teas** (eg. jasmine, lapsang souchong and genmaicha) we shall prepare according to instructions for tea type above. ***This category does not include any post-production flavoured tea.***

NEW For all herbal teas we shall use freshly boiled water (100C), 5g of tea, and 5 minute brew time. ***This category is not for blends, but primary-processed raw material.***