

IT'S OFFICIAL – AUSTRALIA'S BEST COFFEE IS GROWN AND ROASTED ON THE MOUNTAIN

Tamborine Mountain Coffee Plantation returned from 2019's Golden Bean competition with official confirmation that they grow and roast the best coffee in Australia, and with COVID-19 restrictions gradually easing, a visit to this nationally renowned café may be possible as soon as early July.

Held annually in Port Macquarie since 2007, the Golden Bean competition attracts more than 100 coffee roasting businesses from Australia and New Zealand every year, making it the largest coffee roasting competition in the world.

Tamborine Mountain Coffee Plantation entered 10 coffees in the competition, eight of which received medals. The five coffees entered in the Australian Grown category earned two bronze awards, two silver awards and the gold award.

coffee belt', Tamborine Mountain's microclimate and nutrient-rich soil help create an environment in which the trees can thrive.

"We have to work harder in our processing, to raise the level and meet what other people are doing," he said. "It takes a lot of work, but it's ideal for the trees to grow."

By employing traditional harvesting methods such as hand-picking and sun-drying, Tamborine Mountain Coffee Plantation has created a coffee like no other in the world; a product worthy of the Golden Bean award.

"It's taken three years," Liam said. "The first year we went down we got a bronze medal, second year we got a silver medal, and then we got the gold."

"Next competition we'll enter the



aroma and taste," Sharee said. "They're seeing the trees, how they grow, and how flexible they are."

In addition to these popular tours, Tamborine Mountain Coffee Plantation is this year preparing to launch its Brew Bar, which will add an exciting new component to the coffee education experience.

Sam Williams, whose family owns the café and plantation, is passionate about giving people a greater understanding of where their coffee comes from, and an appreciation of the effort that goes into their morning pick-me-up.

"Our Brew Bar will feature specialty coffee from all around the world, all roasted here on site," Sam said.

"After learning about coffee on a tour, one of our expert guides will lead you through a tasting tour of the coffee world, with the opportunity to create your own signature blend."

Although Tamborine Mountain Coffee Plantation is currently closed due to COVID-19 regulations, their signature blend coffee beans can be purchased from their online store, at tamborinemountaincoffee.com.au.

Abby Williams



Though the 600 coffee trees growing in the Coffee Plantation give the business a distinguished position in the Mountain's coffee scene, the fact that these trees produce award-winning beans outside of the ideal coffee-growing climate is particularly impressive.

Having worked in the plantation for three years, head roaster Liam Smith attended the competition to represent the Tamborine Mountain Coffee Plantation team.

Liam explained that, although most coffee beans grow closer to the equator in what is known as 'the

Australian grown coffee into the open category, to compete against international coffees. I think with what we've done this year, we'll be very competitive in that."

Andrew Hunt, the café's head barista, is responsible for training the staff to create consistently great coffee. However, he has recently stepped into wholesale to sell roasted beans to local companies.

"We really like our product, and we want other people to experience it," Andrew said. "It's a way to grow the business, but we're also just getting our product out there."

"We're not just mass producing, but actually creating something that we love; that we are proud of."

Café manager Sharee Young is enthusiastic about the Coffee Plantation's Crop-to-Cup tours, which allow visitors to experience the plantation firsthand, and learn about where their coffee comes from.

"On the plantation tours people get to experience the coffee's distinctive

