

# Woodside Estate

At an elevation of around 1000 mts above sea level, Woodside Estate is located in the western ghats, in a place called Coorg which is in the State of Karnataka

Coffee in Coorg was established around 1854 and almost every family in Coorg began to grow this famous bean. Owned by father and son, Muthanna and Ponnappa we are 4th and 5th generation coffee planters with coffee being part of our family gene and day today life. The variety of Coffee grown in our estate is mostly Robusta CxR which is a cross breed between Coffea Cogenesis & Robusta

Coorg coffee is said to be the finest coffee grown in shade rather than mostly grown in direct sunlight elsewhere in the world. The plants grow beneath thick, natural shade in ecologically diverse and sensitive regions of the Western Ghats. Coffee plantations simultaneously contribute to the biodiversity of the local ecosystem and to the socioeconomic development of these hilly regions, creating sustainable employment to the local work force

While there are many challenges such as climate change, investments required for fertigation, insecticides, and labour, we take care in producing high-quality coffee beans that people worldwide love. It is not just a means of livelihood, it is also a way of life which is passed down from generation to generation, and we take immense pride in that work. This has also brought about a sense of community where we gather to share experiences and information, which has assisted us in overcoming the obstacles.

With changing times we have looked at how we can enhance our cultivation process, keeping quality in the core of everything that we do.

1. Investment in underground pipeline for irrigation – to ensure irrigation happens on time and to manage changing weather pattern
2. Mechanization of weeding
3. Enhancing soil health and diversity through organic decomposer
4. Focus on harvesting of ripe coffee for speciality coffee
5. Tray drying of ripe coffee for even sun drying for superior quality
6. Investment in sustainable energy such as solar power to operate rotary drier to manage changing weather pattern and help consistent drying

Our speciality single origin coffees are sun-dried cherry naturals. The ripest Coffee beans are handpicked, which are then dried in trays to ensure even drying for best possible flavor.

Our tasting scores are good with one of the copper comments as “ Soft, smooth, mellow, notes of milk chocolate - Cupping score - 86.75”. With few other tasting comments of “ It has a fragrant aroma of sweet chocolate, a herb-like flavor with a hint of spice and roasted nuts, and a smooth, buttery mouthfeel”.

With this in mind, we now want to focus on understanding our end customer needs better and see how we can align our processes to play a complete role in the Bean to Cup journey.