



RUMOURS  
T E A

FIELD GUIDE · EDITION 01

The Quiet Brew  
*A Field Guide to  
Yunnan's Three Teas*

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One province. Three expressions.  
Pressed by hand into 40 mm biscuits.

RUMOURS TEA · 雲謠茶莊 · SINGAPORE

# Three expressions of one leaf, *one province*.

Yunnan is the oldest story Chinese tea tells. The province lies at the southwestern edge of the country, folded into subtropical highlands where the mother tree of tea, *Camellia sinensis* var. *assamica*, still grows wild. It is the only place in China where a single cultivar, the large-leaf *Da Ye Zhong*, gives rise to every major category of tea: black, white, and dark.

Our first collection sits inside that frame. Three teas, one province, one cultivar. Each expresses a different fermentation, a different hand, a different afternoon. They share a lineage, not a flavour.

The goal of this guide is simple: hand you enough to brew each tea with confidence, and enough story to know what you are tasting.

*Ancient craft, modern eye.*

#### ORIGIN

Yunnan 雲南

#### CULTIVAR

Da Ye Zhong 大葉種

#### SOURCING

Organic, direct

## One biscuit, *one brew*.

Chinese tea has been pressed into discs for centuries. Compression protects the leaf, stabilises its chemistry during transit, and slows oxidation. It also forces patience: a pressed tea asks you to break it, steep it, sit with it.

Our biscuit is *40 mm across, 5 mm thick, one serving*. No kitchen scale. No guesswork. Drop it into a gaiwan or small pot, pour hot water, wait. The disc softens and releases. The first infusion opens the leaf; the third or fourth rewards the wait.



*40 mm*

DIAMETER

*5 mm*

THICKNESS

*1*

SERVING

The three teas in this collection are each pressed into the same format. What you taste is the hand that made them and the leaf beneath, not the packaging around them.

# Dianhong 滇紅

**Terroir.** Dianhong means, literally, Yunnan red. It comes from the southern reaches of the province, where the Da Ye Zhong leaf is fully oxidised over a few unhurried hours. The result is a bright, malty black tea with none of the astringency that defines cheaper renditions.

This is the most accessible tea in the collection. Familiar to anyone who drinks breakfast tea, but deeper, sweeter, and more aromatic. It takes milk if you want it to. It is happier without.

## LIQUOR



Amber to deep red

## TASTING NOTES

- Amber to deep red
- Malty, naturally sweet
- Cocoa, dried fruit
- Low astringency, clean finish

## RATIO

1 biscuit · 150 ml

## WATER

90 to 95 °C

## INFUSIONS

4 to 5

# Moonlight White 月光白

**Terroir.** Moonlight White is made from silver-tipped buds and the leaf immediately below them, dried slowly at low temperatures. The top of each leaf is pale and downy; the underside is dark. The contrast gives the tea its name.

White tea rewards patience, cool water, and a light hand. Brewed well, it is floral and honeyed, with a long finish. It also ages beautifully in the tin, deepening in body over the years.

## LIQUOR



Pale gold to soft amber

## TASTING NOTES

- Pale gold to soft amber
- Floral, honeyed
- Stone fruit, light melon
- Smooth, quietly persistent

## RATIO

1 biscuit · 180 ml

## WATER

80 to 85 °C

## INFUSIONS

5 to 6

# Shou Puerh 普洱熟茶

**Terroir.** Shou is a post-fermented tea, aged under controlled heat and humidity until the leaf is transformed. Ours is organic, which is rare for the category, and its profile is clean: earthy without muddiness, smooth without heaviness.

A daily drinker for most Chinese tea households in the south. Low in astringency, forgiving of under- or over-steeping, and rewarding when pushed through many short infusions. Good after a heavy meal.

## LIQUOR



Deep reddish brown, near black

## TASTING NOTES

- Deep reddish brown, near black
- Earthy, woody, mineral
- Dark chocolate, damp forest floor
- Low bitterness, silken body

## RATIO

1 biscuit · 120 ml

## WATER

95 to 100 °C

## INFUSIONS

6 to 8

## A short *ritual*.

Use a gaiwan, a small teapot, or a glass infuser. Break the biscuit at its centre before the first pour; it opens faster that way. Rinse the leaf briefly with hot water, then discard the rinse. The tea starts at infusion one.

Start each infusion at **20 seconds** and extend by five seconds each time. Trust your mouth more than the clock.

TEA	RATIO	WATER	INFUSIONS
<i>Dianhong</i> 滇紅	1 biscuit · 150 ml	90 to 95 °C	4 to 5
<i>Moonlight White</i> 月光白	1 biscuit · 180 ml	80 to 85 °C	5 to 6
<i>Shou Puerh</i> 普洱熟茶	1 biscuit · 120 ml	95 to 100 °C	6 to 8

Store the biscuits away from direct light, strong smells, and humidity. A matte canister on a shelf is enough. The teas will keep for at least a year; the Shou Puerh will keep indefinitely, and slowly improve.



## *The first drop.*

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The three teas in this guide are the founding collection of Rumours Tea. Our first drop releases in Singapore in 2026, in three gift formats and as loose leaf.

Waitlist subscribers receive 48 hours of early access and founder pricing on the first release.

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