

MEDIA RELEASE

KI COFFEE ROASTERS HIT CHINA MARKET

November 27 2016

Pete Nash and Lisa Collins, owner/operators of Chocol'art & Coffee in Dauncey Street Kingscote, decided to try their hand at coffee roasting about three years ago.

Pete has had an interest in the science of coffee for many years, so when friend Brett Partridge wished to move from the Gold Coast to Kangaroo Island, it was perfect timing for Brett to join the roasting business, assisting with capital to improve their systems.

The two men have spent the last 16 months perfecting their roast, using Arabica beans sourced from Colombia, from farmers who only grow 60 to 120 bags per annum. Quality is a priority. Kangaroo Island Coffee Roasters is now supplying its beans to several island outlets, as well as to premises on the Fleurieu Peninsula ... and the boys have just started sending roasted beans into China.

Through the auspice of a Chinese businesswoman with connections to the island, they were approached to send their roasted beans to a restaurant in Guangzhou Province called Gloria Veg Tables – a 225 seat concept house serving vegetarian food, and featuring Kangaroo Island products and art. The restaurant is housed in the Goelia 225 building on Beijing Road, which also features a florist, exhibition space and travel books and maps.

Pete and Brett are providing a special roast to suit the Chinese palate, and are shipping their coffee on a monthly basis. The general manager of the restaurant, Chris Wong, recently visited the island to meet the boys and discuss the type of full bodied roast that would best suit the profile of his customers.

“We couldn’t be happier,” Pete Nash said.

“We use Australia Post, and door to door it takes eight days to get to China, via Hong Kong. We send the beans vacuum packed to guarantee freshness, and Mr Wong is pleased with the results to date,” he said.

“We hope to send over our smaller bag sizes for home consumption too, with the all-important Kangaroo Island branding, which is key to moving forward for us.”

Local artist Nick Pike from Pelican Lagoon designed the Kangaroo Island Coffee Roasters logo, so this all-island venture is sure to gain momentum.

“The business is looking to further expand in the new year, buying a larger roaster and investigating making flavoured coffee beans using local products like lemon myrtle and honey,” Mr Nash said.

“And last week, at the National Coffee Roasters competition held in Newcastle, we received a Bronze, for the second consecutive year, for our espresso, against 350 competitors.”

In Adelaide, the coffee is available at the KI shop at Central Markets.



Caption: (from left) Standing in front of their coffee roaster, Pete Nash, Lisa Collins and Brett Partridge.

This media release has been prepared with support from the Office of the Commissioner for Kangaroo Island.



**KANGAROO
ISLAND**



Office of the Commissioner for Kangaroo Island