



SUMATRA

WAHANA ESTATE

Profile

Country	Indonesia
Providence	North Sumatra
Regency	Dairi
Sub-district	Sidikalang
Village	Lae Mungkur
Farm	Wahana Estate
Altitude	1250 - 1450 masl
Variety	Rasuna
Harvest	November - May
Process	Natural





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The Republic of Indonesia is a country of seventeen thousand islands, reaching across the Indian and Pacific oceans and forming part of the Ring of Fire. Unsurprisingly, it is the world's largest island country, though with only the second largest coastline. Forming part of the Sunda Islands, that are an archipelago stretching across Malaysia, Brunei, East Timor, and Indonesia is Sumatra. Largest of the islands it is fully encompassed within the country's borders. The northern part holds Lake Toba, formed in a caldera caused by the largest-known explosive eruption in the last 25 million years which caused a drop in global temperatures of around 4°C that lasted for three years.

The Estate itself was established in 2005, and currently extends across 468 hectares, 250 of which are given over to growing coffee, with a further 30 hectares to a nursery. From an initial concentration on the Rasuna and Longberry varieties, the estate has moved to a more diverse offering comprising local varieties such as Andong Sari, Jember, and Jantung, as well as more recognisable ones such as Villa Sarchi, Colombia, and Catuai. These are all kept separated throughout the process, enabling future production of microlots. The estate also provides free housing, water and electricity to the 1,000 workers it employs, as well as there being a free health centre on site, kindergarten, and nursery.

The Rasuna variety is a crossing between Catimor, which was widely found across Indonesia (and itself is a cross between Hybrid de Timor and Caturra), and Typica. Catimors did well, but suffered a remarkable drop off in yield after 10 years, a problem not present in Typica, which was low yielding but had a much longer lifespan. The crossing of these has managed to keep the best of both, and is found across 45% of the farm, as well as being used as a control variety on the farm when comparing against newer variety introductions.

Wahana have their own wetmill and are able to concentrate on processing at all steps. For the natural, this means an initial patio drying in cherry for 48 hours, before being moved into mechanical driers for a controlled exposure over 9 days to 40 degree temps until the correct moisture level is reached.



Wahana Estate
natural coffee drying