



DRWakefield

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Indonesia

SAPTA WINANGUN KERTI



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<i>Cooperative</i>	Koperasi Sapta Winangun Kerti
<i>Location</i>	Buleleng, Bali
<i>Altitude</i>	1000 - 1380 masl
<i>Varietals</i>	Kopiol, s795, Lini S, Typica, Bourbon
<i>Processes</i>	Wet-hulled, Natural
<i>Harvest</i>	April - June
<i>Certification</i>	Organic

In the shadow of the slopes of Bratan, a volcano with three caldera lakes in the north of Bali lie six regions that form the basis of members of Koperasi Sapta Winangun Kerti. Leket Sari, Giri Tani, Sari Mekar, Beji, and Uptiti Sara between them make up around 400 hectares of coffee producing land.

The land itself produces its own challenges, different to those in the neighbouring Islands. The inclination of the slopes are such that water is an issue. The rain that comes quickly runs off the slopes to the lower lying areas. This means infrastructure is much more important, and the group have been creating wells to help manage this need. The traditional Hindu philosophy-based irrigation system of subak abian can and is used for coffee in the area, but the continued creation of wells will be vital.

Climate change has played its part too, with temperatures rising in the area. This has encouraged the planting of shade trees to protect against the warmth, both for the Arabica (at higher elevations) and Canephora that are in grown in the area.

These challenges have seen production retract between 2022 and 2025. However, being below the equator, their harvest season is drier than the neighbouring island of Sumatra experiences, which benefits the processing and the higher quality coffees which the cooperative can achieve. A cooler sea breeze also helps to maintain a workable drying temperature as well, and the production of natural coffees reduces demand for water.

Founded in 2016, they formed by conjoining several farming groups, called kelompok tani's, present in the area. Between them this has allowed them to produce 18-20 containers a year of coffee, the majority of it certified. This comes from the near 2000 tonnes of cherry that each community deliver to the collection centre as cherry. Delivering like this allows for a better quality control as any ripeness issues are more immediately evident. Other technical support is provided by the exporter, Indokom, who will buy the final coffee once it is at parchment stage.

