

TASTING NOTE

HOJICHA

SPARKLING
SINGLE TEA ORIGIN
SAICHO

SAICHO, TEA REDEFINED

For centuries, wine and tea have shaped how cultures gather around the table. In Europe, wine became the language of dining – a reflection of terroir, time, and craftsmanship. In Asia, tea was cultivated into an art – a drink of ritual, refinement, and connection. Saicho unites these traditions, creating sparkling teas that celebrates heritage and set a new standard for the modern dining table.

Founded by Charlie and Natalie Winkworth-Smith, Saicho brings together their shared passion for flavour and craftsmanship.

Saicho showcases the nuanced and complex flavours of single-origin teas. Celebrating the artistry, heritage, and craftsmanship of the finest teas, each sparkling tea is imbued with a distinctive sense of place. Meticulously sourced and expertly balanced, Saicho is an alcohol-free option designed to pair perfectly with food.

HOJICHA ORIGIN & TEA

From the unique terroir of Shizuoka Prefecture's coastal mountains, situated along the Pacific Ocean coast of Japan. This roasted second flush green tea undergoes traditional Japanese processing. Made by first steaming, machine rolling and drying, the Sencha green tea leaves are then carefully roasted to create the signature deep aroma and toasty umami flavour that defines this highland region and makes Hojicha so distinctive and inviting.

SAICHO, JOURNEY

SUSTAINABLE – partnering traditional farming communities to preserve rare tea varieties and cultural heritage.

COLD BREWED – 24 hour cold brewing process unlocks delicacy and complexity. The perfect complement to fine dining.

SINGLE ORIGIN – each tea garden tells its own story of altitude, climate and tradition.

UK PRODUCED – crafted in Shropshire using local spring water. A blend of British craftsmanship and Asian tradition.

SPARKLING TEA – delicately sparkled and balanced with grape juice for an alcohol-free food pairing experience.



TASTING NOTES & FOOD PAIRINGS

ON THE NOSE

Rich wood, blackcurrant leaf and orange blossom.

ON THE PALATE

Nori seaweed, roasted hazelnut and delicate smoke, with earthy depth and dry woody tannins. Pairs beautifully with sushi and mushroom dishes.

REGION

Tenryu, Shizuoka, Japan

ELEVATION

500 metres

HARVEST DATE

Summer
(Second Flush)

TEA TYPE

Roasted Green

