

Cultivation, Processing & Packaging

Kaukou Honeybush Tea is cultivated from seeds in our own nursery. After six months it is planted on southern slope farmlands to naturally grow until it is annually harvested after 2 years. The harvested honeybush tea is taken to nearby processors in the Garden Route where the leaves and stalks are fermented into a dark orange-brown colour similar to Rooibos. Green (or unfermented) honeybush tea are also produced at the processing plants. Our tea is then packaged in bulk bags or in tagless tea bags, sealed in silver pouches.

Certifications & B-BBEE

Kaukou Honeybush Tea is not Genetically Modified (non-GMO) and we obtained Organic, Halaal and SA GAP Certifications. We have completed the Environmental and Social SAQs with SIZA. We are in a process to obtain the Rainforest Alliance certification. The processing of our tea will be conducted according to PPECB and FSSC 22000 standards. We adhere to strict traceability and organic farming rules. We are a B-BBEE Level 1 contributor.



Kaukou Honeybush Products

Kaukou Honeybush Tea is available in the following ranges:

- Bulk original fermented loose leaf honeybush tea sold per kg.
- Bulk green (or unfermented) loose leaf honeybush tea sold per kg.
- Fermented original honeybush tagless tea bags sold per 50 gram and 100 gram retail carton.
- Green honeybush tagless tea bags sold per 50 gram and 100 gram retail carton.
- Original honeybush tea extract.



Contact Us

Tel: +27 (0)44 873 5333 /
+27 (0)44 011 0076
Fax: +27 (0)86 516 1958
Email: theo@kaukou.co.za
Web: www.kaukou.co.za

Contact Person: Theo Adams
**Street Address: Montagu Pass Road,
Herold, 6615**
**Postal Address: P.O. Box 2388, George,
6530, South Africa**


kaukou
smell & taste the heritage





The Honeybush Story

Honeybush tea is a South African herbal tea made from the leaves and stalks of the indigenous *Cyclopia* plant that only grows in small areas in the coastal and mountainous areas of the Southern and Eastern Cape regions. The Honeybush name comes from the scent of its bright yellow flowers that smell similar to honey. 'The traditional knowledge of honeybush is closely linked to the Khoikhoi ancestry of communities where these plants are naturally found. Communities have a strong sense of this knowledge belonging to those with a Khoikhoi heritage and several stories pertaining to honeybush being traded amongst different groupings of people in the past are also recalled.' Government will be facilitating the negotiations of a Biotrade Access Benefit Sharing agreement with the Indigenous Knowledge Holders of honeybush as per the Kyoto Protocol.

Health Benefits

The indigenous Khoikhoi used the honeybush shrub to make a medicinal tea with a pleasant, mildly sweet taste and aroma. The tea formed part of their traditional healing systems, a practice that remains applicable in modern times. Honeybush is a herbal tea and just like most of the herbal teas, is naturally caffeine-free with very low tannin levels and high antioxidants. This makes it suitable for drinking at any time of the day, especially suited for nighttime consumption.

Make the Perfect Cuppa



Boil water and add your tea bag to the cup.



Add freshly boiled water to your tea bag.



Wait 5 minutes before removing the tea bag.



Remove tea bag and enjoy!



The Kaukou Story

Kaukou Honeybush Tea is cultivated on the Herold Meander farm at the hamlet of Herold, situated along the oldest, unaltered Montagu Pass in South Africa, opened in 1847. The pass meanders the Outeniqua Mountains that form part of the Garden Route UNESCO Biosphere Reserve. The farm is located adjacent the Doring River that forms part of the Gouritz River catchment. The indigenous Khoikhoi named the local river Kaukou, which literally means 'pricking thorn'. There are 23 different *Cyclopia* species and only *Cyclopia Subternata* known as 'vleitee', *Cyclopia Longifolia* known as 'Van Stadensbergtee' and *Cyclopia Intermedia* known as 'bergtee' are cultivated on the Herold Meander farm. Honeybush is closely related to Rooibos but is sweeter, while unfermented green honeybush tea will have a less sweet flavour.