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ORIGIN: BALI

CBS&A Coffee Business Services & Academy, a Volcafe Initiative



While Sumatra with its large coffee production certainly captures the international spotlight, there are many smaller coffee origins in Indonesia that deserve a closer look. In this issue we talk about coffee production in Bali. While famous as a tourist destination, in fact a large part of its population is still dependent on agriculture, growing staples such as rice as well as cash crops like coffee.

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BALI AT A GLANCE:

Population:
3.9 mio

Gross regional product per capita:
\$1,800

Arabica area:
11,500 ha

Arabica production:
6,900 t

Robusta area:
22,600 ha

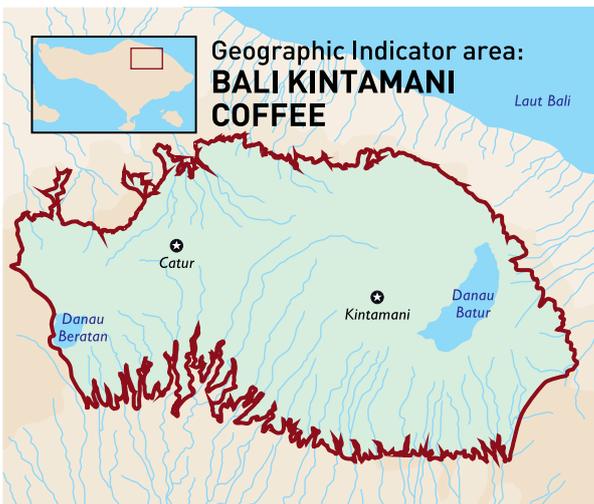
Robusta production:
8,100 t

Geographic indicator:
Kintamani Bali Arabika

Source: latest available data, Indonesian Department of Agriculture, Statistics Indonesia

OVERVIEW

Bali is a distinct coffee origin within the vast Indonesian archipelago. Known as the "Island of the Gods", it is rich in culture and ancient traditions, and blessed with fertile volcanic soil. Coffee has been grown in Bali since the early nineteenth century when traders from the Dutch East India Company (VOC) brought coffee from Yemen via Java to Bali. Similar to many islands in Indonesia both arabica and robusta are grown, depending on elevation.



Coffee farmer in village of Belantih



Kintamani Highland overlooking Lake Batur

The island's main arabica growing area lies between the active volcanoes of Mount Agung and Mount Batukaro. Harvest is from May to September, and in contrast to Sumatra there is only one harvest per year. The area of Kintamani lately became synonymous with the island's arabica production and the Kintamani Highlands are generally considered to be the home of the best coffee Bali has to offer. On altitudes ranging from 1,100 to 1,500 meters above sea level coffee is grown under shade trees, frequently intercropped with tangerines. All Kintamani Arabica is produced by traditional farmer organizations called Subak Abians that democratically manage the religious, economic and social life in the villages. Farmers follow the Hindu Tri Hata Karana philosophy as a guiding principle to establish harmonious interactions between humans and the gods (Parahyangan), among humans (Pawangan), and between humans and their environment (Palemahan).

Kintamani's counterpart for robusta production is the mountainous areas of Pupuan. Due to poor farming practices productivity remains very low. Most robusta is natural processed although a few farmer groups are changing to fully washed processing.

ARABICA PROCESSING

To produce a consistently good cup, farmers are required to follow a strict protocol that all Subak Abians have subscribed to: at least ninety-five percent of the arabica cherries processed have to be fully red. In the thirty-four processing centers collectively managed by the Subak Abians, the red cherries are cleaned, pulped and washed before being fermented anywhere from twelve to thirty-six hours. Owing to the small size of each subak, mechanization is low and coffee processing remains a very labor intensive process. Where water is a scarce resource, fermentation occurs without adding water. The beans are allowed to rest in dry fermentation tanks until they are washed again to remove any remaining mucilage from the parchment beans. The beans are then sundried on either drying racks or on cemented drying patios where they are regularly turned until they have reached a moisture content of 12 percent. They are then hand-sorted again for visual defects and stored either in the farmers' homes or in small warehouses the Subak Abians provide for their members.

Bali arabica planted below 1,200m can taste very low grown in the cup. However at higher altitudes well selected Bali coffees shine. Unlike most Indonesian arabica, Bali arabica shows a mild body, gentle citrusy acidity with orange notes and a nutty, dry finish. It can be used as single origin or as a blend.

In 2008, Kintamani became the first coffee region in Indonesia placed under the protection of a Geographic Indicator (GI). Through the efforts of the Indonesian Coffee and Cocoa Research Institute (ICCRI) as well as the French International Cooperation on Agrarian Research for Development (CIRAD) the Community of Geographical Indication Protection (MPIG) was established to represent and protect the coffee trade in Kintamani under the name 'Kintamani Bali Kopi Arabika'. As an origin-certified coffee, its production and processing is strictly regulated.



Geographic Indicator Seal

VOLCAFE IN BALI

Volcafe Indonesia is offering exciting new coffees from the Island of the Gods. Sourcing directly from farmer groups that are working within the Geographic Indicator system of Kintamani, our coffee is fully traceable and consistent in flavor. By purchasing the coffee directly from the local communities Volcafe helps the farmers and strengthens the Kintamani GI system.

In addition, five cents of every pound of coffee sold will be donated to support conservation efforts for the critically endangered Bali Starling, locally referred to as Jalak Bali. Through breeding and educational programs with local communities the survival of Bali's mascot bird will be ensured.

Working directly with the Subak Abians we can ensure that farmers receive the maximum benefits for their coffee. Buying from the same groups every year and giving technical assistance to upgrade coffee processing skills will ensure that every harvest will have the same consistent and superb quality. We guarantee perfect traceability and transparency with all our lots being coded and stored separately. ☕

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