



delicious.

BAY OF PLENTY

PHOTOGRAPHY JARED FOWLER WORDS TRUDI JENKINS



The all-Australian approach is also evident at Zentveld's, a coffee plantation down the road at Newrybar. The area's cool climate and rich volcanic soil produce sweet and smooth coffees that are naturally low in caffeine. "We are a boutique grower and roaster, a bit like a boutique winery", explains John Zentveld. "We can't compete with the big Italian companies [which offer cafes free espresso machines, furniture and even overseas trips in return for using their coffee] but we offer a locally grown, quality blend."

Together with his wife Rebecca, John produces several blends of gourmet coffee, including the Ernesto Roast. "Doctor Ernesto Illy, of Illy coffee, came over from Italy and wanted to see the plantation.

He tasted all the coffees and chose this blend as his favourite - he said it produces a perfect espresso, "says John " We were absolutely rapt and named it after him. [The Ernesto Roast went on to win first prize in the 'single origin espresso' category at the 2001 Royal Easter Show.] It was great to have his endorsement, although he was less impressed whenever we put hot milk in the coffee. He curled his lip and said lattes are for babies!"

