

William H. Ukers identified the SHEVAROYS, as a source of the best coffee from India in his book

"ALL ABOUT COFFEE" Published in 1922

The SHEVAROYS is Primarily a Coffee Growing Region in South India, Producing some of the "Finest Coffees In The World"

flavours

SHEVAROYS ESTATE RESERVE COFFEE

Fine Aroma, crisp acidic flavour, medium body and a distinct citrus after taste in the cup. Shevaroy's Single Estate Reserve coffee comes to you from the high altitude estate of the Shevaroy's. The rich bauxite soil lends to the unique flavour profile of the coffee in addition to the elevation of its location at over 1450mts/ 4800 ft. Shevaroy's Reserve coffee is a uniquely curated product with limited production.



CAUVERY PEAK ESTATE HERITAGE COFFEE

"Sweetly round aroma, rich-low key acidity, full body. Hints of fresh - cut cedar, lemon and chocolate in the aroma. In the cup mid toned with distinct, clean fruit leaning towards chocolate. Rich long finish." - Kenneth Davids. This immaculately manicured plantation, at 1400mts/ 4600ft, is unique in India for the Hawaiian Red Catuira (HRC) strain of Arabica coffee which helps produce a truly well balanced cup of coffee.



GLENFELL ESTATE CLASSIC COFFEE

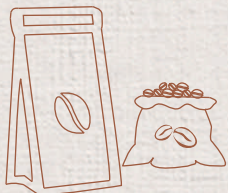
Mild Aroma, low acidity, full body with an exotic spicy aftertaste. Elevated at 1250mts/ 4100ft above sea level. Glenfell is planted with both Arabica and Robusta varieties and inter-planted with cloves, nutmeg and pepper vines. Heavy shade provided by a mixed canopy of trees provide unique microclimatic conditions.



CLOVE

WHOLE BLACK PEPPER

Hand picked at maturity, blanched, sun dried and carefully winnowed.



The coffee, fruits and spices are grown in harmony with the existing natural environment. Moderate, evenly distributed rainfall, high elevation, mixed shade trees in two tiers and mist delays the ripening of the Arabica coffee cherries. This helps the coffee bean to develop optimal flavour. The intercropping of fruits and spice provides additional shade and lends to the distinct flavour profile of the coffee

Our environment



SOIL

40% of our fertilizer is met by vermi-compost organic manure produced on the estate. Organic matter from the fallen leaves further enhance the natural sandy loam soils. The steep slopes are terraced with stone soil-conservation reventments, built to help prevent topsoil erosion.

WATER

The primary source of water is the rainfall the estates receive. Rainwater is channelized in elaborate drains lined with stones and harvested all over the estate in water bodies.

FLORA

Two tiers of native and exotic shade trees are maintained to regulate sunlight and rain. The trees protect the coffee plants from direct sunlight, regulate temperature variation, prevents soil erosion and excessive weed growth. Moisture conservation and reduction of pests and diseases are additional benefits.

FAUNA

The shade trees and water bodies are home to rare species of birds, mammals, fish and reptiles. They co-exist with the coffee, fruits and spices in complete harmony, in a unique micro climatic environment.



"OUR GROWING IS TRADITIONAL, PROCESSING IS CONTEMPORARY"

India's First Bespoke Coffee.
Nurtured From Nursery Seed To Roasted Bean Entirely On The Estate.

G2C grower to connoisseur



MSP Plantations is a family owned, professionally managed company.

5 generations of coffee knowledge, goes into systematically improving cultural practices introducing modern agricultural techniques, upgrading infrastructure and optimising production on a continuous basis.

This endeavour is to bring our high-quality produce directly to you THE CONNOISSEUR.

The single estate coffee beans are planted, picked, processed, roasted, packed and despatched from the estate directly to you in order to ensure freshness, consistency, traceability and quality.



Planting



Harvest



Pulping



Washing



Drying



Milling & Grading



Roasting



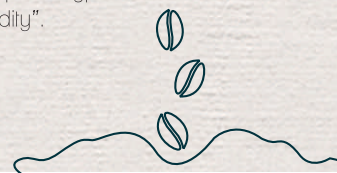
Packaging



Shipping

Kenneth Davids. Home Coffee Roasting published in 1996.

"I recently tasted an estate coffee from the Shevaroy Hills distinct of India called Cauvery Peak that simply breaks the mold of most Indian Coffee. To the low-key, heavy-bodied profile typical of Indian arabica coffees it adds a dominating, spicy acidity".



legacy



The background of the timeline is a large, vertical photograph of a dense, green plantation, likely coffee or tea, with rows of trees stretching into the distance. This image is partially obscured by the text and portrait elements of the timeline.

- 1867

Cauvery Peak Estate assigned Mr. E. Joachim by the erstwhile British India
- 1925

Rao Bahadur Senthikumar Nadar, coffee and spices merchant from Virudhunagar purchases first estate in Devikulam Kerala
- 1936

MSP Nadar travels to Europe to export raw coffee under the name Hill Tiller & Co.
- 1937

MSP Nadar purchases Glenfell Estate
- 1942

MSP Nadar purchases Thangavilla Bungalow
- 1957

Mrs. Thangama Nadar and Mr. MSP Rajes purchases Cauvery Peak Estate and forms MSP Nadar Sons to administer the estates
- 1965

MSP Rajes visits Costa Rica to procure HRC seeds
- 1975

MSP Plantations formed by Mr. MSP Rajes & Mr. Vijayan Rajes in place of MSP Nadar sons
- 1987

Shevaroy's Estate purchased by Mr. Vijayan Rajes
- 2016

Mr. Vishnu Rajes joins the management team of MSP Plantations
- 2017

Cauvery Peak is launched by Mr. Vijayan Rajes & Mr. Vishnu Rajes



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Cauvery Peak™

G r o w i n g s i n c e 1 8 6 7

“Nurtured by Generations of Wisdom”