



IRIS ESTATE

2026 OFFERING - AUD

SOURCED BY PROJECT ORIGIN

Ready to curate your Iris Estate selections?

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Iris Estate is your window to the natural wonders of sky-kissed specialty coffee. The land is fertile, the sun is soft, and the water runs fresh and free. With so much innate beauty and vibrancy gracing the mountain-side, it is only fitting that the land itself be responsible for caring for its growth.

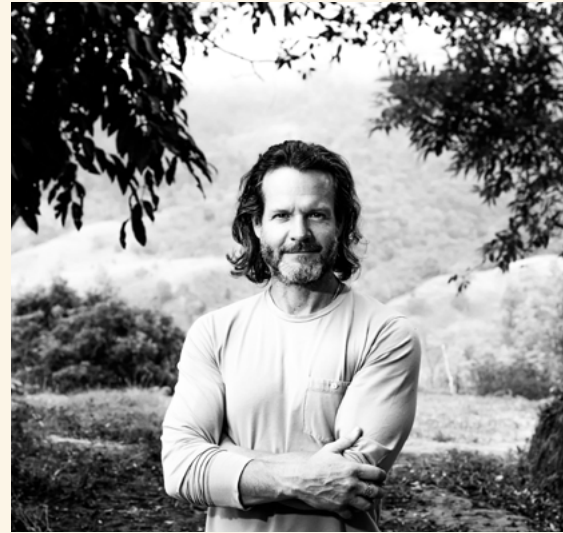
As watchers and guardians over the land, world-renowned specialty coffee producer Jamison Savage and his team allow nature to shine and express itself, only tending to what requires the gentle touch of human hands. It is on this land, spaced considerably within the mountain range, that an assortment of coffee trees were planted, nurtured, and raised. Today, these trees bare the fruits and seeds that we know and expect offer some of the highest quality cup profiles known in the industry.

Iris Estate is a shining light on the way terroir can be expressed through coffee. Everything is considered: the varieties chosen to plant, the locations they are planted both in aspect and in altitude, the processing practices used dependant upon the variety and cherry maturation. Each harvest, Iris Estate team renews their vision: planting new varietals, refining processing, and maintaining equipment, all in an effort to continually find profiles that make palates around the world soar. It is all part of the grand halo that illuminates Iris Estate to the world of brewers and consumers of finery.

**IRIS ESTATE IS A
SAVAGE COFFEES,
PROJECT ORIGIN,
CLOUD CATCHER
COLLABORATION.**



JAMISON SAVAGE - PRODUCER



Jamison Savage is a world renowned super specialty coffee producer in Panama. His work is known from his farms Morgan Estate and Finca Deborah, with Iris Estate being the latest farm project he is involved in, and has been managing for the past few years. As a producer, Jamison focuses on processing coffee in such a way that expresses the terroir in which the beans grew. Believing the land offers the best expression of natural flavours, his processing methods are catered towards heightening what is naturally formed in the seeds of the coffee cherries. These processing methods are, as a result, meticulous and carefully considered and controlled. The results? Some of the highest performing coffees seen on the table, with a wondrous realm of flavour profiles and strong structures, all representative of the mountains of Panama.

SASA SESTIC - COPRODUCER



Sasa Sestic is the 2015 World Barista Champion and founder of Australian roasting company Ona Coffee, green bean importers Project Origin, and brewing equipment specialists Nucleus Coffee Tools. Through his work at Project Origin, Sasa owns and co-owns multiple coffee farms through Central America and collaborates with producers world-wide to better impact coffee quality - which results in higher payments for workers. Through this work at the farms, his integration of carbonic maceration techniques borrowing from other industries has led to a new realm of coffee processing and flavour profiles. The collaboration between Sasa and Jamison has led to the birth of truly unique and special high grade arabica coffees used by specialists and competitors everywhere.



READY TO
PLACE AN ORDER?

CLICK OR SCAN



READY TO
REQUEST SAMPLES?

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IRIS ESTATE 2026 OFFERING

A TAILORED PRICING STRUCTURE HAS BEEN
THOUGHTFULLY APPLIED THIS HARVEST

NUMBER OF BOXES (20KG)	TAILORED ORDER PRICING
1 - 2	PRICE AS LISTED
3 - 14	10% OFF TOTAL ORDER
15 - 29	15% OFF TOTAL ORDER
30 +	25% OFF TOTAL ORDER



IRIS ESTATE
GEISHA - CM WASHED
ILLUMINATION

Pulped beans go in sealed tanks filled with CO2 and left to ferment for a short period at stable temperatures before being thoroughly washed and dried under controlled conditions.

NOTES

ELEGANT AND CLEAN

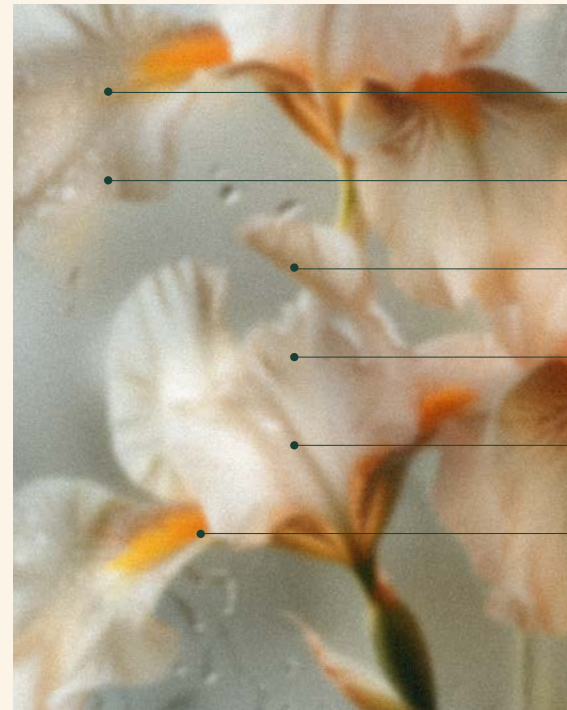
JASMINE

WHITE GRAPE

GREEN APPLE

WHITE PEACH

VIBRANT



SOLD OUT 2026
Enquiries for 2027 open

IRIS ESTATE
GEISHA - CM WASHED
VIVID

Whole cherries go in sealed tanks filled with CO2 and left to ferment anaerobically for a short period before being pulped and thoroughly washed and dried in thin layers under controlled conditions on a three-tier bed system.

NOTES

JUICY AND REFINED

JASMINE

YELLOW PEACH

BROWN SUGAR

APRICOT

HONEY



AUD/kg \$239.06

IRIS ESTATE
SIDRA - CM WASHED
VIVID

Whole sidra varietal cherries go in sealed tanks filled with CO2 and left to ferment anaerobically for a short period before being pulped and thoroughly washed and dried in thin layers under controlled conditions on a three-tier bed system.



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IRIS ESTATE
GEISHA - CM WASHED
ARIL

Whole cherries go in sealed tanks filled with CO2 and left to ferment anaerobically for a short period before being pulped and thoroughly washed and dried in thin layers under controlled conditions on a three-tier bed system.



NOTES

CLASSIC AND REFINED

INTENSE JASMIN

WHITE PEACH

WHITE NECTARINE

MANDARIN

STRAWBERRY

PINK FLORALS

HIBISCUS



AUD/kg \$302.83

IRIS ESTATE
GEISHA - CM WASHED
ECHO

Pulped cherries are layered with cascara for an equal one-to-one ratio in sealed tanks flushed daily with CO2 for a short fermentations period at stable temperatures before being thoroughly washed and dried in thin layers under controlled conditions on a three-tier bed system.



NOTES

FRUITY AND BALANCED

RASPBERRY

APRICOT

STRAWBERRY

PEACH

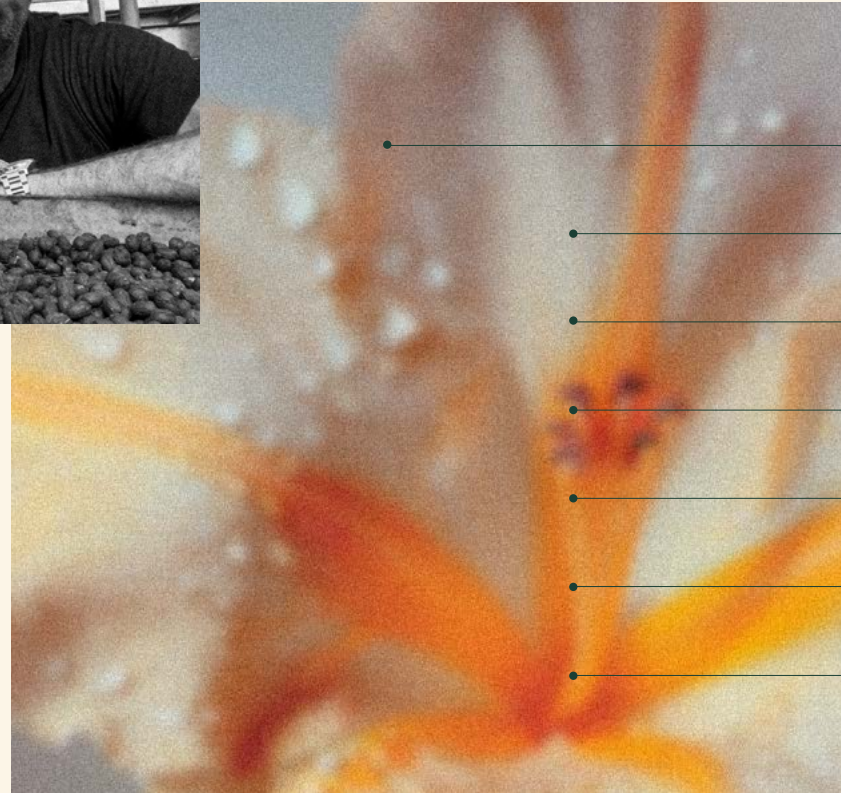
ORANGE BLOSSOM



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IRIS ESTATE
GEISHA - NITROGEN NATURAL
NIRVANA

Whole cherries go in sealed tanks filled with Nitrogen for an extended fermentation time. Nitrogen flushed fermentation bring clarity in cup profile and maintains cell structure of the seed, resulting in reduced broken beans during milling to provide a cup profile that is more clean, delicate and refined.



NOTES

COMPLEX AND SYRUPY

WHITE FLORALS

STRAWBERRY

APRICOT

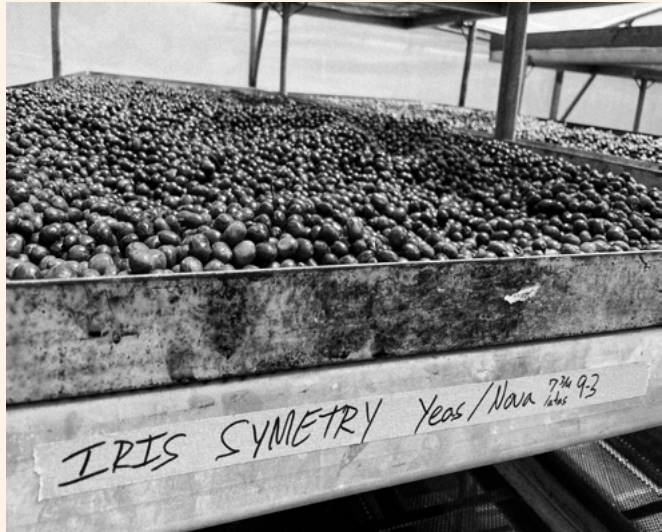
ORANGE

BERGAMOT

MELON



AUD/kg \$286.88



IRIS ESTATE
GEISHA - CM NATURAL
SYMETRY

Whole cherries go in sealed tanks filled with CO2 and left to ferment for a long period at controlled temperatures before being dried under controlled conditions on a three-tier bed system.



NOTES

ROUND AND COMPLEX

CANDY SWEETNESS

FLORAL

CHERRY

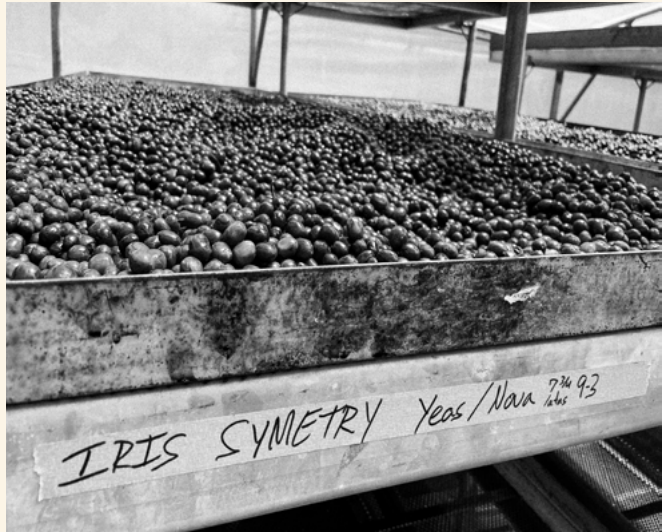
PAPAYA

APRICOT

TOFFEE



AUD/kg \$263.70



IRIS ESTATE
SIDRA - CM NATURAL
SYMETRY

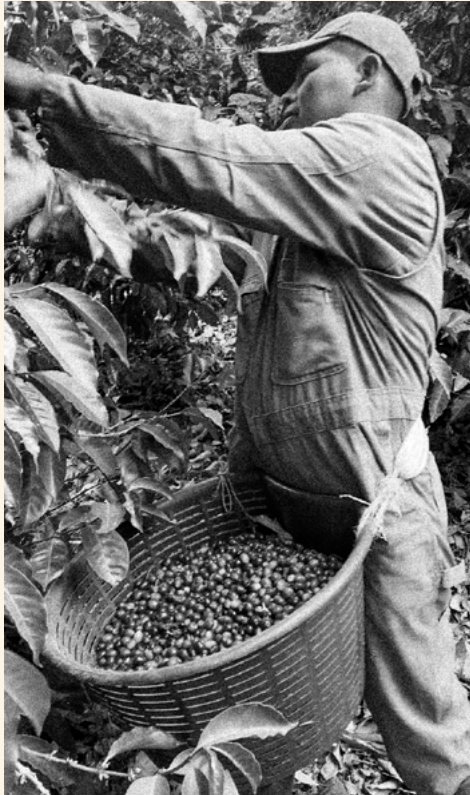
Whole sidra varietal cherries go in sealed tanks filled with CO2 and left to ferment for a long period at controlled temperatures before being dried under controlled conditions on a three-tier bed system.



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IRIS ESTATE
GEISHA - CM NATURAL
ENIGMA

Whole cherries go in sealed tanks filled with CO2 and left to ferment for a long period at controlled temperatures before being dried under controlled conditions on a three-tier bed system.

NOTES

RICH AND INTENSE

LONG, SWEET, CLEAN

CREAMY, LACTIC

PURPLE GRAPE

CHERRY

TOFFEE

PEACH

RASPBERRY CANDY

ROSEWATER



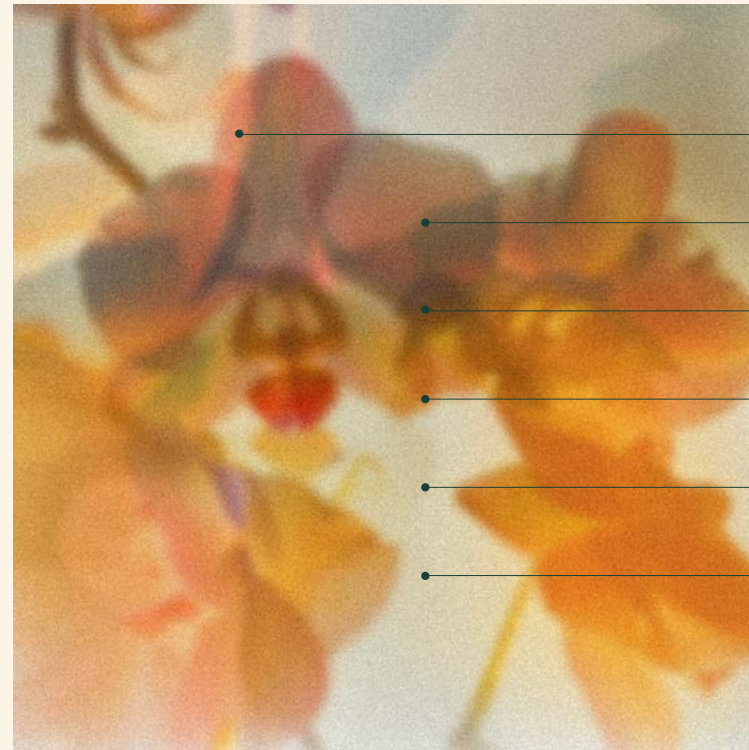
AUD/kg \$270.94





IRIS ESTATE GEISHA - NITROGEN WASHED AMBROSIA

Whole cherries remain unwashed, keeping the natural yeasts and fungi present from the Iris Estate environment, and go in sealed tanks flushed with Nitrogen. Cherries are left for 4-6 days, with daily Nitrogen flushing before being pulped, dry fermented, and dried under controlled conditions on a three-tier bed system for elegance in clarity and structure.



NOTES

STICKY, LONG & SOFT

RASPBERRY

MARMALADE

BERRY

CITRUS

ROSE WATER



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IRIS ESTATE
GEISHA - NITROGEN NATURAL
ELIPSE

Whole cherries go in sealed tanks flushed with Nitrogen with continuous temperature and pH monitoring. Nitrogen flushed fermentation bring clarity in cup profile and maintains cell structure of the seed, resulting in reduced broken beans during milling to provide a cup profile that is more clean, delicate and refined.



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IRIS ESTATE
GEISHA - NITROGEN NATURAL
ODYSSEY

Whole cherries remain unwashed, keeping the natural yeasts and fungi present from the Iris Estate environment, and go in sealed tanks flushed with Nitrogen. Cherries are left for 4-6 days, with daily Nitrogen flushing before being dried under controlled conditions starting on the top level, then moving down the three-tier bed system for higher sweetness and clarity.

NOTES

CLEAN AND ELEGANT

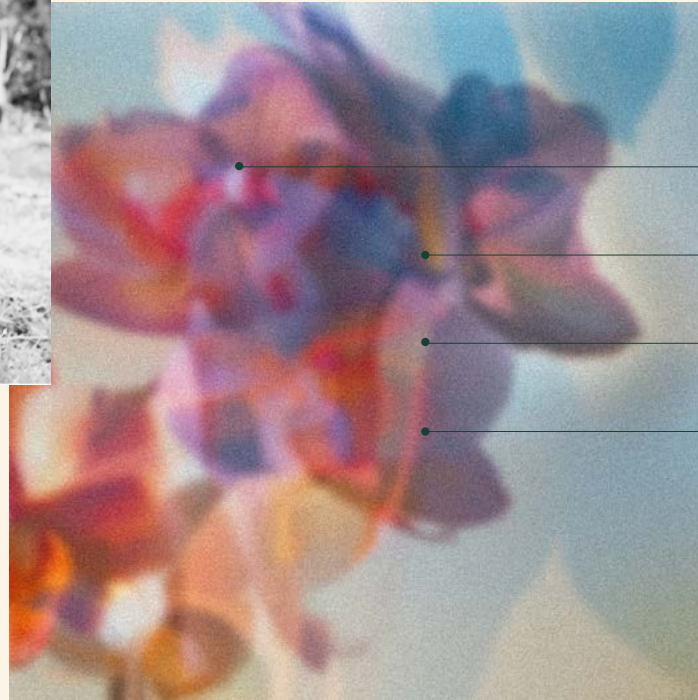
FLORALS

ORANGE

CITRUS



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IRIS ESTATE GEISHA - NITROGEN NATURAL TANGO

Whole cherries remain unwashed, keeping the natural yeasts and fungi present from the Iris Estate environment, and go in sealed tanks flushed with Nitrogen. Cherries are left for 48 hours, with daily Nitrogen flushing before being dried under controlled conditions starting on the top level, then moving down the three-tier bed system for higher sweetness and clarity.



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IRIS ESTATE SIDRA - NITROGEN NATURAL TANGO

Whole sidra varietal cherries remain unwashed, keeping the natural yeasts and fungi present from the Iris Estate environment, and go in sealed tanks flushed with Nitrogen. Cherries are left for 48 hours, with daily Nitrogen flushing before being dried under controlled conditions starting on the top level, then moving down the three-tier bed system for higher sweetness and clarity.



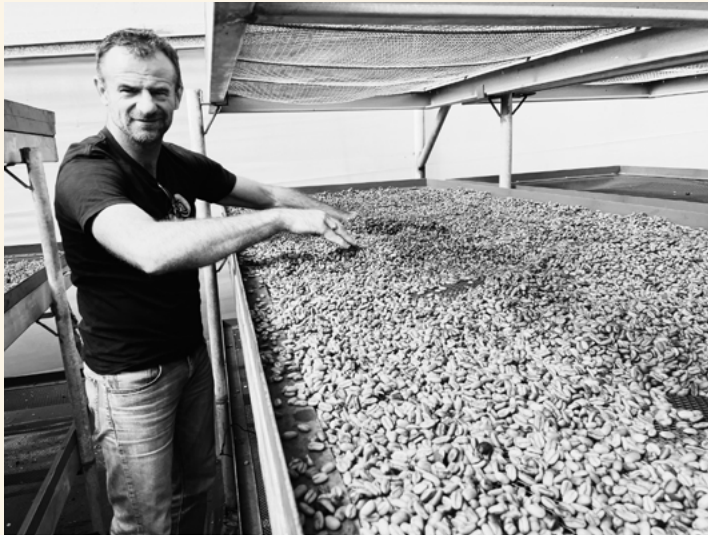
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IRIS ESTATE
GEISHA - NITROGEN NATURAL
BLUSH

Whole cherries go in sealed tanks flushed with Nitrogen for 72 hours. During the drying stage a koji powder is applied to the cherry surface, encouraging a specific breakdown of sugars to accentuate the profile attributes of this coffee.



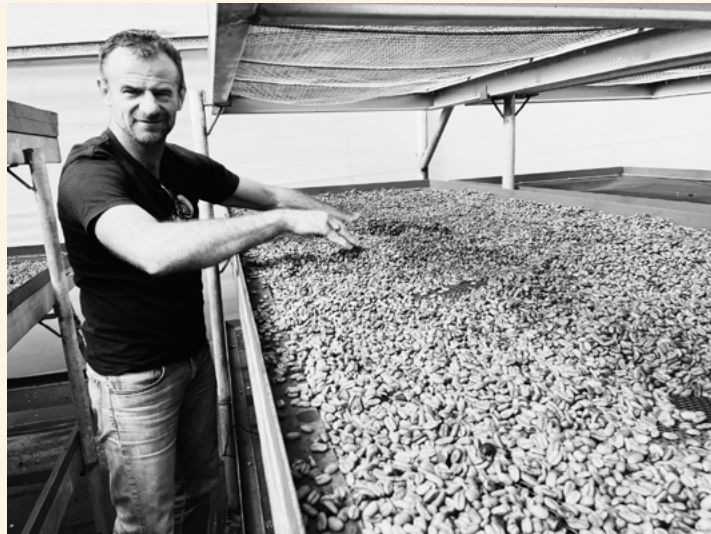
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IRIS ESTATE
SIDRA - NITROGEN NATURAL
BLUSH

Whole sidra varietal cherries go in sealed tanks flushed with Nitrogen for 72 hours. During the drying stage a koji powder is applied to the cherry surface, encouraging a specific breakdown of sugars to accentuate the profile attributes of this coffee.



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IRIS ESTATE GEISHA - NATURAL AFTERGLOW

Whole cherries are taken immediately to the top level of the three-tier drying beds and regularly agitated for several days under direct sunlight. Cherries are then moved to the second tier to continue drying for up to 30 days, resulting in a very slow and methodical drying process. Beans are stored in dried cherry pods in a bodega for up to 90 days, as part of the "reposito" or resting period to complete the profile.

NOTES

FRUITY AND CLEAN

BROWN SUGAR

YELLOW STONE FRUIT

ROSE

CARAMEL

CHERRY



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IRIS ESTATE GEISHA - ANAEROBIC NATURAL SYMBIOSIS

Whole cherries are placed in hermetically sealed tanks for 100 hours with no inert gas added, allowing natural CO2 to accumulate resulting in high fruit notes and aromatic qualities.

NOTES

BRIGHT AND THICK

RED CANDY

BERRY

VIOLET

CHERRY

FIG

SWEET AND CLEAN



AUD/kg \$263.70



IRIS ESTATE
GEISHA - HYBRID WASHED
HORIZON

Whole cherries are placed in hermetically sealed tankd with a yeast inoculation strain added for 100 hours allowing the yeast to break down the flesh of the fruit, enhancing aromatics and acidity and build body. Once the yeasts' work is complete, beans are pulped and thoroughly washed before drying.



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IRIS ESTATE GEISHA - WASHED TERROIR

Cherries are pulped and thoroughly washed then taken to the top level of the three-tier drying beds and regularly agitated for several days. Beans are then moved to the second tier to continue drying under shade, before being moved to the bottom tier to slow the drying process, resulting in depth of profile. Beans are stored in parchment in a bodega for up to 90 days, as part of the "reposito" or resting period to complete the profile.

NOTES

ORANGE WINE

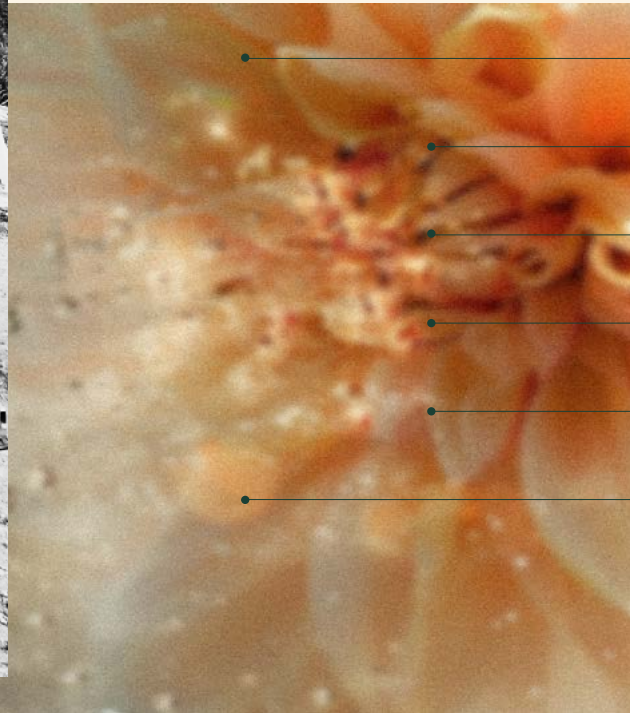
MANDARIN

JUNIPER BERRY

WHITE FLORALS

CONFECTIONARY

SILKY AND SPARKLING



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