



Profile : Margaret's Hope Darjeeling (TGFOP)

Loose - Estate Tea

November 20, 2025

CUP CHARACTERISTICS: A delicate tending astringent cup with the distinctive "Muscatel" character. Hints of currant create an almost wine-like taste.

INGREDIENTS: Black tea

INGREDIENTS FROM: India

REGION(S): Darjeeling

GROWING ALTITUDES: 3500 - 7000 feet above sea level

GRADE(S): TGFOP (Tippy Golden Flowery Orange Pekoe)

MANUFACTURE TYPE(S): Orthodox (Traditional leafy)

ANTIOXIDANT LEVEL: Very High

CAFFEINE LEVEL: Medium

KOSHER: Yes

VEGETARIAN: Yes

VEGAN: Yes

ARTISANAL NOTES: Small batch blended and packed in Canada at The Metropolitan Tea Company.

INFUSION: Pale gold with copper highlights

INFORMATION:

During the 1930's the garden was owned by Mr. Bagdon who lived in London but visited the tea garden regularly. He had two daughters. The younger daughter named Margaret; who when she saw the tea garden fell in love with it, hoped one day she would have an opportunity to return. Sadly she fell ill on board ship during the return trip to England and died soon after. In her memory, her father changed the garden's name to Margaret's Hope. It is believed that she visits the estate bungalow from the western side, coming through the main guestroom and leaving from the study through the verandah to the tennis courts.

The bushes at Margaret's Hope are almost entirely the Chinese Jat (genus) accounting for the green leafed tippy appearance of the manufactured leaf and the superb fragrance. Because the tea is grown at such high altitudes and in relatively cool weather the bushes do not grow quickly, and as such the production is limited. The best time of the year for quality is during 'second-flush' (end May - end June). During this time Darjeelings are incomparable to any other tea in the world. The fragrance and taste is a complex bouquet that reaches right out of the cup. Some would describe the taste as nutty; others find it reminds them of black currants, but most often it is described as similar to the taste and fragrance of muscat grapes.

The are 3 main times of year for producing good quality Darjeelings:

1st flush - Springtime harvested teas from late Feb. to mid April. The young leaves yield a light tea with generally intense muscatel with 'point'. A gentle afternoon tea.

2nd flush - Harvested in June, these teas are more fully developed. The liquor is bright and the taste full and round excellent muscatel. An superb afternoon tea that is especially good with scones and raspberry conserve.

Autumnal - Not always available depending upon the weather, they are typified by a round taste and coppery liquor. Excellent as a breakfast tea.





Profile : Margaret's Hope Darjeeling (TGfOP)

Loose - Estate Tea

STEEPING TIME

TEA CUP	8oz (237ml)	10oz (296ml)	12oz (355ml)
AMOUNT	1 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)	1 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)	1.5 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)
MILD	2-3 min	2-3 min	2-3 min
MEDIUM	4-5 min	4-5 min	4-5 min
STRONG	6-7 min	6-7 min	6-7 min
MetroTea recommends 4-5 min			

TEA POT	18oz (532ml)	36oz (1064ml)	48oz (1419ml)
AMOUNT	2 heaping teaspoons of "The Perfect Measure Spoon" (11MS-1370-)	1 heaping teaspoon of "Pot of Perfect Tea Spoon" (Item # 11MS-1155-)	2 heaping teaspoon of "Pot of Perfect Tea Spoon" (Item # 11MS-1155-)
MILD	2-3 min	2-3 min	2-3 min
MEDIUM	4-5 min	4-5 min	4-5 min
STRONG	6-7 min	6-7 min	6-7 min
MetroTea recommends 4-5 min			

SERVING RECOMMENDATIONS:

MILK	SUGAR	LEMON	MINT
OK	OK	OK	OK

IDEAL BREWING TEMPERATURE: 100°C/212°F

HOT BREWING METHOD:

Bring filtered or freshly drawn cold water to a rolling boil. Place 1 slightly heaping teaspoon of loose tea for each 7-9oz / 200-260ml of fluid volume in the teapot. Pour the boiling water into the teapot. Cover and let steep for 3-7 minutes according to taste (the longer the steeping time the stronger the tea).

ICED TEA BREWING METHOD (Pitcher): (To Make 1 Liter/Quart):

Place 6 slightly heaping teaspoons of loose tea or 6 tea bags into a teapot or heat resistant pitcher. Using filtered or freshly drawn cold water, boil and pour 11/4 cups/315ml over the tea. Steep for 5 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the tea or removing the tea bags. Add ice and top-up the pitcher with cold water. Garnish and sweeten to taste. A rule of thumb when preparing fresh brewed iced tea is to increase the strength of hot tea since it will be poured over ice and diluted with cold water. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about.)

ICED TEA BREWING METHOD (Individual Serving):

Place 1 slightly heaping teaspoon of loose tea or 1 tea bag into a teapot for each serving required. Using filtered or freshly drawn cold water, boil and pour 6-7oz/170-200ml per serving over the tea. Cover and let steep for 5 minutes. Add hot tea to a 12oz/375ml acrylic glass filled with ice, straining the tea or removing the bags. Not all of the tea will fit, allowing for approximately an additional 1/2 serving. Sweeten and/or add lemon to taste. A rule of thumb when preparing fresh brewed iced tea is to increase the strength of hot tea since it will be poured over ice and diluted. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about!)

FOOD SAFETY ADVISORY: We strongly recommend using filtered or freshly drawn cold water brought to a rolling boil when brewing all types of tea. Today's water has been known to carry viruses, parasites and bacteria. Boiling the water will kill these elements and reduce the potential incidence of water-borne illnesses.

RECOMMENDATION: We recommend the use of our '1 Cup of Perfect Tea' measuring spoon (Item# 11MS-1370) for best results. Please contact Metropolitan Tea to place an order.

ANTIOXIDANT BENEFIT: For a greater antioxidant benefit brew longer and use more tea.

