Rooibos, Aspalathus linearis, is cultivated in the Western and Northern Cape provinces of South Africa for the production of rooibos, a herbal tea with a global footprint. This rooibos aroma wheel has been developed as a communication and quality control tool for the South African rooibos tea industry; primarily to aid in the grading and marketing of rooibos tea. The rooibos aroma wheel is based on the sensory analysis of infusions of a large number of “fermented” rooibos samples sourced from 2 production areas over 3 production years. The full sample set comprising 208 samples served to capture the variation in the sensory profile of fermented rooibos, particularly to identify the major positive and negative aroma attributes associated with rooibos. The primary aroma profile of fermented rooibos tea can be described as “rooibos-woody”, “fynbos-floral” and “honey-like”.

The respective attributes captured in the rooibos aroma wheel are depicted as slices with the size of each slice indicating the relative intensity of the attribute in question. The bar graphs illustrate the percentage occurrence of the major positive and negative aroma attributes in the sample set, another indication of the relative importance of each attribute. Combined, these sensory tools can be used to assess or describe the aroma profile of fermented rooibos.

For more information on rooibos sensory quality:
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