



## “My dream is to create something for people to share and enjoy”

The Barossa Valley Cheese Company is a labour of love for Victoria McClurg. It all began, oddly enough, while making wine in Bordeaux. So inspired by the range of artisan cheeses that is part of the natural rhythm of life there, Victoria set out to learn the art of cheesemaking and bring her new found passion home to the Barossa.

In March 2003 the Barossa Valley Cheese Company opened its doors in Angaston, rapidly claiming its place in the region’s celebrated wine and food culture. Since then, the range has expanded to 12 different styles of cheese and the awards have been prolific. But the Barossa Valley Cheese Company will not get any bigger. Victoria insists that BVCC will not stray from its artisan ethos. “It will never become an industrialised factory. We will always be an artisan producer.”

### The Cheese

The Barossa Valley Cheese Company has a range of cow and goat milk cheeses made in distinctive styles. Victoria pursues innovation and is always exploring new frontiers in cheesemaking. One of her specialities is washed rind style cheese. While most other artisan cheesemakers are not willing to take the risk of producing a cheese of this style, Victoria has persevered and with the rollcall of awards her Washington Washrind has received, she has clearly hit the mark.

#### **Cows Milk Cheese**

BVCC produces an extensive selection of cheese including fresh curd, camembert, fetta, brie and several washed rind styles including the now famous Washington Washrind.

#### **Goats Milk Cheese**

BVCC has created both hard and soft goats milk cheese. Le Petit Prince is a unique artisan cheese made in the washed rind method. La Petite Princess is a delightful youthful goat camembert.

### And the winner is...

2008 Grand Dairy Awards Champion Washed Rind Cheese - Washington Washrind

2007 Grand Dairy Awards Champion Washed Rind Cheese - Washington Washrind

2007 Cheesefest Champion Cheese of Show - Washington Washrind

2007 Royal Adelaide Show - Champion Smear Ripened

## The Region

Victoria is passionate about the Barossa and about adding value to the region. “With dairies in the region struggling to endure, we must cherish and nurture the few survivors that are hidden amongst the vines. Ultimately, the success of our business is reliant on sustainable, ethical business practices.”

The early European settlers found the Barossa’s rolling hills and valleys perfectly suited to mixed farming, creating a rural landscape dotted with vineyards, cereal crops and grazing land. That philosophy has survived to this day, helping to nurture quality produce to stand alongside its world renowned wines.

The Barossa Valley Cheese Company fits comfortably into the Angaston streetscape, with its shop open 7 days a week selling its full range of cheese, condiments specially created to match the cheese varieties, along with complimentary artisanal products.

Cheese platters are available for purchase at the shop, now matched with wines crafted by Victoria to specifically to match her cheeses. It is also the starting point for the Barossa Cheese and Wine Trail, offering a cheese hamper and a map with trail options for wine matching at local wineries.

## Family and Friends

With the BVCC’s small dedicated team including Frances McClurg (Victoria’s mum), Victoria is able to balance being the mother of a very active 4 year old with the demands of a thriving business. “*Living in the Barossa makes it easier,*” she confesses. “*People really care about each other here and there’s always someone willing to help out.*”

*“My dream is to create something for people to share and enjoy. The experience that so captivated me in Bordeaux is what I wanted to re-create here. It was, and is, a lifestyle choice.*

*“I can’t imagine a better feeling than sitting in the sunshine with family and friends, sharing a plate of cheese and a glass of wine that are honest reflections of this beautiful Barossa.”*