

STARTERS

Just say cheese

In the heart of our most famous wine region, this duo makes some of our best cheeses, writes **NICOLE HAACK.**

FOOD HUNTER

in front of all the big guys was such a proud moment," daughter Victoria says.

The company, just five years old, was again crowned champion at the 2008 Australian Grand Dairy Awards.

Victoria was working as a winemaker in France in 1998 when she planted the idea for a cheese factory with her mum over the phone.

A **DYNAMIC** mother-and-daughter team is taking the world of cheese-making by storm. Victoria and Francis McClurg, pictured, are the brains and creative flair behind the Barossa Valley Cheese Company, which produces Australia's best washed rind cheese.

"The first time we won that title in 2007, we were just so ecstatic - to be a small producer and to win

"With your children, you let a lot of stuff filter through but in this instance, I thought 'I'm going to take a punt on her because I think she's got the goods'," Francis says.

By the time Victoria returned to

Australia, Francis had already begun research and training.

"We made some cheeses together at home, did some more study and produced our first artisan cheeses for sale in 2003," Victoria says. Their first cheese were sold at the local harvest market.

On the first day of opening their shop in the main street of Angaston, they sold out. The company now produces 14 artisan cheeses. It also operates a cheese cellar, a cheese and wine trail and runs cheese-making courses.

Barossa Valley Cheese Company
67b Murray St, Angaston.
Phone 8564 3636.
Open: Mon-Fri, 10am-5pm; Sat. 10am-4pm; Sun, 11am-3pm.



Picture: GRANT NOWELL

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