



## Tasting Notes: Cheese

### **COW MILK CHEESE**

#### **Vache Curd**

*200gm tubs*

The vache curd has a firm mousse texture with mild lemon-lime undertones. It can be used with bruschetta, smoked salmon, baked cheesecake, whipped through mashed potatoes, by itself on a cracker

#### **Baby Bert**

*50-70gm rounds*

Mini versions of a camembert style cheese, these white mould has a slightly firm texture with a mild creamy palate. Ideal for picnics.

#### **Churn 49 Camembert**

*200-240gm rounds*

A white mould cheese that is matured for four weeks before being released. This achieves a slight mushroom, fungal aroma with a mild creamy palate that will develop to become full, rich and luscious.

#### **Baillie Brie**

*900-1000gm rounds*

Wheel in the traditional Brie style. Pungent aromas of mushroom and forest characters, with a creamy rich texture when mature.

#### **St. Kitts**

*50-70gm rounds*

A small washed rind cheese with a firm texture. This cheese can be an ideal accompaniment to salamis and mettwurst, displaying bitey, crisp salt characters.

#### **Washington Washrind**

*200-240gm rounds*

Made in small rounds that are individually hand washed for two weeks with a special brine solution to develop subtle yeasty aromas. The palate is full and velvety with a mild sweetness. Flavour and complexity develops over time.

#### **Awards:**

2008 Champion Washed rind cheese - Australian Grand Dairy Awards

2007 Champion Washed rind cheese - Australian Grand Dairy Awards

2007 Overall Champion Cheese - Cheesefest 2007

## Wanera

*Approx. 800gms*

Gently washed with brevi linens over a period of two weeks and matured for a minimum of two months to develop a luscious creamy texture.

## Koonunga

*Approx. 800gms*

A semi matured Swiss style with a mild creamy palate and hints of sweetness. Great to finish off of a meal with a full bodied red or versatile enough for any dish that requires grated cheese.

## Peri Feta

*150g tubs*

Soft and creamy on the palate with a slight crumbly texture. Great in salads, dishes that call for ricotta, or marinated in your own oil and spice selection.

## Marinated Peri Feta

*325g tubs*

The soft slightly crumbly texture of Peri Fetta is marinated in a mixture of extra virgin olive oil, garlic, rosemary and black peppercorns. This adds extra character and flavour to the creamy Peri Fetta. Ideal for spreading on to warm crostini.

## GOAT MILK CHEESE

### Le Petit Prince

*Approx. 200gms*

Made in the washed rind style. This petite offering is matured for four weeks, and mellow when young with a subtle crust. As the cheese matures the, rind becomes slightly grainy and the pate becomes creamy and rich with a full, robust flavour.

### La Petite Princess

*Approx. 120gms*

This satiny-smooth classic camembert is all about the goat with a tangy rustic flavour with hints of lemon and hay. As the cheese matures, the flavours become very intense and powerful with a flavour that lingers long after the cheese is enjoyed.