



ARTISAN CHEESE
HAND-MADE IN THE
BAROSSA VALLEY,
SOUTH AUSTRALIA



Media Release

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Spring is in the air at the Barossa Valley Cheese Company

Barossa artisan cheesemaker Victoria McClurg has returned from Europe with renewed vigour and enthusiasm about her craft.

After travelling throughout France and Italy to re-discover the source of her inspiration to become a cheesemaker 6 years ago, Victoria has reinvigorated her desire to craft artisan Cheese of the highest quality. She has also re-discovered the essence of the Barossa Valley Cheese Company.

“The pride of tradition and sense of place was what struck me most. These producers knew so much about the history of their cheese, they used techniques passed down from generation to generation, they knew which meadow the cows grazed in, even the name of the cows,” says Victoria.

“I want my customers to leave here knowing more about Barossa culture, the farmers that produce the milk and the essence of why we make cheese the way we do - unique, individually crafted with passion and love.”

Victoria is planning several exciting new projects for BVCC including the development of an interactive cheese and wine matching experience using the delightful “Violets Garden” alongside the Cheesecellar.

Another exciting development is the release of La Dame, a hard goat cheese, the result of Victoria, once again, exploring cheese styles that are not readily produced in Australia. The result is superb and feedback from Cheesecellar visitors has been overwhelming .

Victoria says “The high acidity of the Cheese creates a zesty zingy zip on the palate, finishing with lingering sweetness. This is a perfect match with the Australian Chardonnay.”

The BVCC has also launched its first website, www.barossaheese.com.au which tells the BVCC story, has comprehensive tasting notes and information on the full range of Cheeses, cheese workshops, retail and distributor information and recipes. Victoria says, “I’m really pleased with the site and will be writing ‘reflections of the season’, a personal perspective of seasonality.

For interviews, more information or images, please contact
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