



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



MEDIA RELEASE

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The Barossa Valley Cheese Company Wins Champion Cheese at National Cheese Competition

The Barossa Valley Cheese Company has won the prestigious overall award of “Champion Cheese” with their Washington Washrind at Cheesefest 07. Victoria Glaetzer, Cheesemaker and Proprietor of the Barossa Valley Cheese Company is elated to receive the highest award of show, edging out strong competition from Australia and New Zealand, including the famous cheese making regions of King Island and Tasmania.

Cheesefest is a key event of Tasting Australia and is a celebration of the skill, dedication and passion of specialty cheesemakers from Australia and New Zealand. Judging was held at Magill Estate and the awards were announced on Sunday 21st October at the public event, Cheesefest 07 in McLaren Vale.

“The Washington Washrind is a cheese that I am so proud of. This is a dream come true for me to make award winning Artisan Cheese using quality milk from the Barossa.” says Victoria.

“We are reaping the rewards of our focus on quality improvement at the Barossa Valley Cheese Company. Last year the Washington Washrind won gold in its class and this year it has topped the competition.” Victoria went on to say.

Chief Judge Neil Willman comments, “The Champion Cheese in the show is a superb washed rind and makes Barossa Valley Cheese Company one to watch for more great washed rinds.”

Victoria believes that the keys to the success of the Barossa Valley Cheese Company is her team of passionate employees and sourcing milk locally from the Nietschke family dairy at Koonunga in the Barossa.

“I am very conscious of the fact that local milk producers are finding it very difficult to remain viable due to the drought conditions of the last two years and deregulation of the industry. I hope that the success of my business can help to achieve positive outcomes for the dairy industry in the Barossa.” says Victoria.

Victoria is sure that the Barossa Valley Cheese Company is heading in the right direction saying. “This win encourages us to remain focussed on sustainable and ethical business practices and value adding to local resources.”

The Washington Washrind is available for tasting, along with the full range of twelve hand-made Artisan Cheeses at the Barossa Valley Cheese Company’s Cheesecellar in Angaston, or at the Barossa Farmers Market on Saturday mornings.

For interviews, more information or images, please contact

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