

Burny Island C2

Nick Haddow, passionate about cheese, studied extensively in Europe before settling on Bruny Island South of Hobart with his partner Leonie in 2005. C2 was his first cheese named after the vat in which it was created.

TASTING NOTES A sturdy drum best when at least 9 months when it develops a deliciously rich complex nutty flavour with a hint of caramel and mouth tingling tang.

HOW TO ENJOY Ideal cheese for sauces, or grilling, or just as it is on a cheeseboard. Match with a dry Tasmanian Riesling.

AUSTRALIA Tasmania
Age 9-12 months
Weight and Shape 7kg (13lb), drum
Size D: 20cm (8in), H: 18cm (7in)
Milk Cow's milk
Classification Hard
Producers Burny Island Cheese Company



Burny Island Lewis

Another quirky cheese from Nick Haddow based on a mountain recipe Nick studied in Savoie, France. With no milk produced on the Island it comes from a single herd of Saanen goat's near Cygnet on the mainland. Its unusual name comes from a beloved family goat that once guarded the vegetable patch next to the dairy.

TASTING NOTES Ripened under an elegant, thick, natural slate-coloured rind the pure white dense interior has a subtle nutty flavour with fresh herbal overtones.

HOW TO ENJOY Crusty sourdough bread and a glass of Tasmanian Sparkling

AUSTRALIA Tasmania
Age 4-6 months
Weight and Shape 1.5kg (3lb 3oz), drum
Size D: 12cm (5in), H: 7cm (3in)
Milk Goat's milk
Classification Hard
Producers Burny Island Cheese Company



Gippsland Blue

Created in 1981 at Hillcrest farm in Gippsland this natural grey rind cheese was the first artisan Australian blue. Based on Gorgonzola, the milk comes from the farms Holstein – Friesian cows and is matured on wooden shelves in special underground cellars built deep beneath the farm dairy.

TASTING NOTES This rich and creamy blue is at its best when it develops a soft and sticky texture punctuated with steely blue veins.

HOW TO ENJOY A very seasonal cheese – recommended from late autumn to early summer and enjoyed with an

AUSTRALIA Victoria
Age 2-3 months
Weight and Shape 5.5kg (12lb), wheel
Size D: 15cm (6in), H: 24cm (9 1/2in)
Milk Cow's milk
Classification Blue
Producers Strato River Cheese Company



Gunnamatta Gold

Created by Trevor and Jan Brandon at the tiny Red Hill Cheesery on the Mornington Peninsula. Open to the public, just an hour from Melbourne, it takes its name from one of the best surf breaks on the peninsula. Hand made using organic milk collected from a farm at Fish Creek in Gippsland.

TASTING NOTES Beneath the slightly sticky terracotta rind lies a soft and creamy cheese with a delicious rich finish with a hint of smoke.

HOW TO ENJOY Like all intense washed rind cheeses it needs a spicy, aromatic wine, a Peninsula Pinot Noir and crusty bread.

AUSTRALIA Victoria
Age 4-5 weeks
Weight and Shape 250gm (9oz), round
Size D: 10cm (4in), H: 5cm (2in)
Milk Cow's milk
Classification Semi-soft
Producers Red Hill Cheese Company



Gympie Farmhouse Chevre

Camille Mortaud learnt his craft in the Poitou-Charentes region of France renowned for its natural rind cheeses and follows the traditions at Conondale in the hinterland behind the Sunshine coast in SouthEast Queensland using milk sourced from nearby Kingaroy.

TASTING NOTES The rind turns a grey, dusty blue the longer the cheese is aged and can be quite strong, but the interior has a delightful savoury flavour with a delicious lingering goaty finish.

HOW TO ENJOY Ideal enjoyed with crusty bread and a crisp dry white wine or

AUSTRALIA Queensland
Age 3-4 weeks
Weight and Shape 110gm (4oz), cylinder
Size D: 5cm (2in), H: 6cm (2 1/2in)
Milk Goat's milk
Classification Natural rind cheese
Producers Gympie Farm Cheeses



Healy's Pyengana

Dating back to 1901 this venerable cheese from the lush George River valley is the oldest surviving traditional clothbound Australian cheese. Originally made by a co-operative, the 'stirred curd' Colby recipe was adopted by the Healey family and is now hand made from the family's herd of Holstein Friesian cows.

TASTING NOTES Made in various sizes but the most sought after are the large wheels matured for at least a year until the moist open texture develops herbaceous hints of pasture and honey.

HOW TO ENJOY Ideal with crusty bread and a glass of Tasmanian cider or Pinot

AUSTRALIA Tasmania
Age 9-18 months
Weight and Shape 18.5kg (40lb), wheel
Size D: 30cm (12in), H: 20cm (8in)
Milk Cow's milk
Classification Hard
Producers Jon Healey



Heidi Gruyere

Weighing in at 30 kg, this is Australia's largest hand made artisan cheese, and has won many accolades since it was launched by Swiss migrant and cheesemaker Frank Marchand. Now owned by National Foods, but the cheese is still hand made.

TASTING NOTES Sold at various ages but at its best when aged for at least a year when the smooth concentrated texture develops an intense, rich slightly nutty flavour with a hint of honey

HOW TO ENJOY A wonderful melting or grilling cheese, particularly good as a base for macaroni cheese with a big Red.

AUSTRALIA Tasmania
Age 9-12 months
Weight and Shape 30kg (66lb), wheel
Size D: 46cm (18in), H: 10cm (4in)
Milk Cow's milk
Classification Hard
Producers National Foods



Heidi Raclette

A very successful adaptation of the traditional Swiss Raclette by farmer and master cheesemaker Frank Marchand in the early 1980s using Friesian milk from several local farms and has since won many national awards.

TASTING NOTES Beneath the sticky, slightly 'smelly' terracotta rind lies a creamy pliable texture with a melange of grassy farm flavours and a hint of sweetness.

HOW TO ENJOY A delicious table cheese or cut in half and grilled the traditional way in front of a hot grill before serving with Tasmanian 'pink eye' potatoes and

AUSTRALIA Tasmania
Age 2-4 months
Weight and Shape 4kg (8lb 13oz), wheel
Size
Milk Cow's milk
Classification Semi-soft
Producers National Foods



Holy Goat La Luna

Holy Goat Dairy was established at Sutton Grange in 2001 when Carla Meurs and Anne-Marie Monda returned from studying artisan goat cheese in Europe and around Australia. All cheese is hand made in their small dairy using organic milk from a herd of sixty very pampered goats.

TASTING NOTES An unusual ring of goat cheese covered with a creeping wrinkled grey mould, it is the dairy's benchmark. Beneath the rind lies a pure white curd with deliciously complex lingering nutty flavours.

HOW TO ENJOY Perfect with fresh crusty bread and a glass of Victorian

AUSTRALIA Victoria
Age 4-6 weeks
Weight and Shape 1.4kg (3lb), disc
Size D: 23cm (9in), H: 4cm (1.6in)
Milk Goat's milk
Classification Natural rind cheese
Producers Holy Goat



Holy Goat Pandora

The name says it all! This small drum is ripened under a cocktail of moulds. Created by Carla and Anne-Marie to be enjoyed at one sitting and their customers apparently claim it is the perfect partner because it never fails to please.

TASTING NOTES At its best when the chalky centre has an irresistible soft creamy texture that rarely fails to satisfy with its luxurious feel and refreshingly mild goat flavour.

HOW TO ENJOY Cut the lid off and dig out the centre in large dollops like clotted cream with a glass of Sauvignon Blanc or Rose.

Australia Victoria
Age 2-3 weeks
Weight and Shape 200g (7oz), cylinder
Size D: 5cm (2in), H: 5cm (2in)
Milk Goat's milk
Classification Natural rind cheese
Producers Holy Goat



Ironstone Extra

Steven Brown studied in Europe and New Zealand before returning home to the family farm near Neerim South in Gippsland to set up a small dairy. Based on a traditional Dutch Boerenkaas recipe. All cheese is made between spring and autumn from the farm's small herd of Holstein-Friesian cows to ensure the rich pastures are reflected in the cheese.

TASTING NOTES Ironstone extra is matured for minimum of two years until it develops a sensational rich buttery caramel flavour reminiscent of custard creams

HOW TO ENJOY A wonderful addition to

AUSTRALIA Victoria
Age 18-24 months
Weight and Shape 5kg (11lb), boulder
Size D: 23cm (9in), H: 11cm (4.3in)
Milk Cow's milk
Classification Hard
Producers Piano Hill



Jensens Red

This bulging soft cheese from Tarago River near Neerim South in Gippsland Victoria is named after one of the dairy founders - cheese maker Laurie Jensen. Made on the farm using Friesian-Holstein milk, it is matured on wooden shelves and hand washed until it develops a bright orange rind.

TASTING NOTES Beneath the 'pongy' rind with its hint of yeast and eucalyptus lies a rich fudgy texture with a mild and creamy flavour.

HOW TO ENJOY Ideal for a cheeseboard. Serve with or without the rind, with crusty bread and sparkling white wine.

AUSTRALIA Victoria
Age 4-6 weeks
Weight and Shape 1.3kg (3lb), round
Size D: 20cm (8in), H: 3cm (1in)
Milk Cow's milk
Classification Semi-soft
Producers Tarago River Cheese Company



Meredith Blue

Hand made on the Cameron family dairy near Meredith using milk from the largest flock of dairy ewes in Australia. Created in 1990 it was the first Australian sheep's milk blue and is still matured in old shipping containers next to the dairy which has an enviable reputation for its goat and ewes' milk cheeses and yoghurt.

TASTING NOTES Ewe's milk is very seasonal but is at its best early spring when the soft ivory interior texture develops dark pockets of salty blue moulds.

HOW TO ENJOY Serve with toasted walnut bread or drizzled with local honey.

AUSTRALIA Victoria
Age 6-12 months
Weight and Shape 1kg (20lb), drum
Size D: 14cm (5 1/2in), H: 7cm (2 3/4in)
Milk Ewe's milk
Classification Blue
Producers Meredith Dairy



Richard Thomas Fromage Blanc

This soft, tender, hand-ladled cow's milk curd, another excellent cheese from Richard Thomas, is fresh cheese at its simple best. Using milk from the Yarra Valley it is beautifully presented in individual self-draining containers that ensure the whey does not sour the cheese.

TASTING NOTES Its delicate, silky, exceptionally moist texture has the unmistakable sweet lactic perfume of a dairy with a refreshingly mild sweet lactic flavour.

HOW TO ENJOY At its best served cold just as it comes, or try it with home made

AUSTRALIA Victoria
Age 1-2 days
Weight and Shape 100g (3 1/2oz), pot
Size
Milk Cow's milk
Classification Fresh



Roaring Forties

Aptly named for the strong westerly winds that buffet King Island that lies in Bass Strait between mainland Australia and Tasmania, famous for the many shipwrecks along its isolated coast. Straw mattresses washed up from the wrecks are said to be responsible for the grasses and ultimate the quality of the milk.

TASTING NOTES The combination of rich creamy milk, blue 'roqueforti' moulds, and a coating of dark blue wax ensures this dependable cheese always has a very moist texture and sweet salty tang.

HOW TO ENJOY Serve with dark rye bread

AUSTRALIA Tasmania
Age 10-12 weeks
Weight and Shape 1.2kg (3lb), drum
Size D: 19cm (7 1/2in), H: 4cm (1 1/2in)
Milk Cow's milk
Classification Blue
Producers King Island Dairy



Shaw River Mozzarella

Roger Haldene imported the first dairy buffalo into Australia in 1996 against all odds and red tape. The herd graze on the lush coastal pastures beside the Shaw River and son in law Andrew Royal is the cheese maker.

TASTING NOTES Unlike in Europe the herd is pasture based throughout the year with the richest, sweetest milk produced during the warmer months particularly late summer, early autumn.

HOW TO ENJOY Slightly firmer than its European cousins it melts without releasing much milk, making it ideal

AUSTRALIA Victoria
Age Within a few days of production
Weight and Shape 50g (1 1/2oz), ball
Size
Milk Buffalo's milk
Classification Fresh
Producers Shaw River Cheese Company



Stormy

Another great Australian washed cheese it is named after Stormy Bay on the windswept coast of King Island Tasmania, renowned for its rich creamy cheeses. Originally created by cheesemaker Frank Beurain using techniques borrowed from the traditional washed rind cheeses of Northern Europe.

TASTING NOTES Beneath the 'whiffy' tangerine coloured rind lies a soft rich buttery paste with a very mild creamy flavour and a slightly salty sea-breeze finish.

HOW TO ENJOY Delicious on a cheeseboard, melted on pizza with

AUSTRALIA Tasmania
Age 4-5 weeks
Weight and Shape 250g (9oz) and 1kg (2 1/4lb), disc
Size L: 10cm (4in), W: 4cm (1 1/2in), H: 3cm (1 1/4in)
Milk Cow's milk
Classification Semi-soft



Strezlecki Blue

Count Strezlecki was the first person to discover gold in Australia in 1835 and it seems appropriate that his name is now attached to this striking blue. Uses milk from a nearby single farm and matured in underground cellars beneath the dairy.

TASTING NOTES A seasonal cheese at its optimum with spring or autumn milk. Quick to mature and best when the soft creamy interior is interspersed with steely blue veins and the salty blue slightly sweet flavour has a distinct savoury tang.

HOW TO ENJOY Perfect for a cheeseboard accompanied by a glass desert wine or

AUSTRALIA Victoria
Age 2-3 months
Weight and Shape 3kg (4 1/2lb), drum
Size D: 20cm (8in), H: 10cm (7 1/2in)
Milk Goat's milk
Classification Blue
Producers Tarago River Cheese Company



Washington

Victoria Glaetzer established Barossa Valley Cheese Company in the main street of Angaston in South Australia in 2003 after extensive wine making travels in Europe. The dairy makes a range of soft washed rind cheeses using cows and goat's milk. The strongest is Washington.

TASTING NOTES A small orange disc with a very distinct and indiscreet aroma. Beneath the sticky rind lies a smooth silky paste with a mild creamy flavour.

HOW TO ENJOY Perfect on a cheeseboard the yeasty flavours in the rind match well with the local Coopers ale and wood-fired sourdough bread. Use

AUSTRALIA South Australia
Age 4 - 5 weeks
Weight and Shape 220g (8oz), round
Size D: 10cm (4in), H: 5cm (2in)
Milk Cow's milk
Classification Semi-soft, washed
Producers Barossa Valley Cheese Company



Woodside Edith

Kris Lloyd makes several dozen original cows and goats milk cheeses but Edith's cheese is one the oldest and takes its name from the French farmer who provided the original recipe. Its secret is milk quality, handling and slow overnight fermentation before smothered in black vine ash and ripened

TASTING NOTES Delicious when young, it ages gracefully as the chalky centre gradually breaks down to a smooth clotted texture over three to four weeks.

HOW TO ENJOY Ideal on a cheeseboard matched with crusty bread and local

AUSTRALIA South Australia
Age 3-4 weeks
Weight and Shape 200g (7oz), drum
Size D: 6cm (2 1/2in), H: 4cm (1 1/2in)
Milk Goat's milk
Classification Natural rind
Producers Woodside Cheesewrights



Yarra Valley Feta

There are dozens of marinated Feta-style cheese in Australia but the first was created by Richard Thomas in 1994 inspired by a Persian recipe using milk collected from their own herd of Holstein-Friesian cows.

TASTING NOTES The creamy chunks of curd are marinated in a powerful garlicky blend of oils infused with crushed garlic, fresh thyme and spices that are hard to resist.

HOW TO ENJOY A surprisingly versatile cheese that can be enjoyed straight from the jar on toast or biscuits, drizzled over steamed vegetables, or used as a convenient instant dressing

AUSTRALIA Victoria
Age 1-2 months
Weight and Shape 250g (9oz), tin
Size D: 7.5cm (3in), H: 8cm (3in)
Milk Cow's milk
Classification Fresh
Producers Yarra Valley Dairy, Richard Thomas



Barry's Bay Cheddar

Since 1989 the Walkers have kept alive the tradition started by the early English settlers of making clothbound cheddar on Banks Peninsular along with many others. When Don retired in 2008 the Carey's stepped enthusiastically into his shoes.

TASTING NOTES The only cloth-bound, rinded cheddar in New Zealand the hefty 36kg rounds are waxed and matured for anything up to five years. At best, they are hard and granular with a sweet but sharp mustard flavour.

HOW TO ENJOY Best with good bread and chutney, or an apple, and a bottle of

NEW ZEALAND Canterbury
Age 2-5 years
Weight and Shape 36kg (79lb), round; 4.5kg (9.9lb) and 1.5kg (3.3lb) Sca, truckles
Size D: 17cm (6.69in), H: 17cm (6.69in)
Milk Pasteurised cow's milk, calf's rennet
Classification Hard
Producers Barry's Bay Traditional Cheeses, Mike and Catherine Casey



Blue River Curio Bay Pecorino

Blue River sources milk from 3,000 cross-bred East Friesians sheep on their own farms throughout Southland. This impressive cheese is the result of the unique grazing and head cheesemaker, Wayne Robertson's, talent.

TASTING NOTES Like its Italian namesake, Curio Bay is hard, granular almost crumbly and straw coloured. Sweet and slightly gamey with an edge of salt it is best at a year old when the paste is still moist and rich.

HOW TO ENJOY Eat in chunks with fresh bread and quince paste. Grate onto

NEW ZEALAND Southland
Age 10-14 months
Weight and Shape 2kg (4.4lb), round
Size D: 13cm (5in), H: 10cm (4in)
Milk Pasteurised sheep's milk
Classification Hard
Producers Blue River Dairy, Keith Neylon



Blue River Sheep's Feta

Blue River took over the production of this traditional Feta, from Chobani, another Southland cheesemaker. Following the same methods they continue to make the best in New Zealand and export it to the Middle East.

TASTING NOTES Pure white, definitely sheepy, fatty but balanced by the saltiness of the brine in which the blocks are stored until sold. Crumbly but moist.

HOW TO ENJOY Perfect for the classic Greek salad with tomatoes, cucumbers and chopped mint and drizzled with

NEW ZEALAND Southland
Age 10 months-2 years
Weight and Shape 3kg (6.6lb), block
Size L: 21cm (8in), W: 11cm (4.3in), H: 8cm (3in)
Milk Pasteurised sheep's milk
Classification Fresh

