## CALENDAR CHEESE COMPANY

## TRADITIONAL CLOTHBOUND CHEDDAR 150G



## PYENGANA DAIRY

Origin: TAS, Australia

**Classification:** Artisan

Milk Type: Cow's Milk
Cheese Type: Semi-Hard
150g Wedge
Rennet: Non-Animal
705516

**Drink with:** Malt whiskey, Chardonnay, Golden

ale, Bitters, IPA, Belgian beers, Cabernet Sauvignon, Shiraz

Eat with: Pickles, Cured meats, Relish,

Sourdough, Dried fruit, Fruit & nut

bread



Pyengana Cheddar is made by hand in north-eastern Tasmania using fresh Tassie milk from nearby farms and their own modest herd of Holsteins. Building on a dairying history of 130 years in the region, Pyengana Dairy has evolved to combine the best of traditional techniques and modern innovation to create their award-winning farmhouse cheddar.

One such innovation is that the Pyengana cows are able to decide their own milking frequency by taking themselves on a short walk to the dairy and through a milking robot, before being rewarded with a back rub. Apart from this robotic milking and pasteurisation of the milk, Pyengana Cheddar is made according to traditional, handmade techniques that date back to the turn of the century. The curds are formed using a technique known as 'stirring' and after hooping, the wheels are clothbound and pressed, then matured for up to 12 months on pine shelves where the natural microflora plays a crucial role.

The symbiotic relationship of the surface moulds and cultures helps to develop a fine textured, crumbly body, aromas reminiscent of summer grass, herbs and honey, and a long, sweet and nutty flavour.

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