

# Section28 Briefing Note



## La Primavera

### *Introduction*

La Primavera pays homage to the moment spring emerges in the Adelaide Hills. The first milk of the season and classic alpine techniques are used to create a uniquely Australian cheese.

After the cold of winter, it takes a week of warm weather for the native grasses to begin to grow in the Adelaide Hills.

When the cows are let out onto this new grass, the milk they produce has a freshness that is immediately noticeable in the cheesemaking process. The change is so noticeable that, in order to capture these vibrant flavours and to share the experience with you, we have created a unique, semi-hard Australian raw milk cheese.

As the milk is heated to begin cheesemaking, the production room is filled with the fragrant smell of warm cream and sweet caramel. Cultures are carefully selected to highlight the character of the underlying raw milk and a light-touch production process is used to ensure La Primavera captures the essence of early spring milk.

Because it is a raw milk cheese, Australian regulations require it be aged for more than 120 days. As a result, the cheese is launched in February each year, and so to remind you that it is made from that special spring milk, we call it La Primavera (spring in Italian) and cover it with dried meadow flowers just before shipping.

### *Flavours and taste*

The floral aromas of the dried meadow flowers pressed into the surface of the La Primavera, beautifully balance the slightly pungent, reddish rind underneath. The smooth, supple paste has a rich buttery flavour enhanced by a delicate nuttiness with subtle hints of green grass, earthy cellars and sweet summer fruits.

### *Best served*

With plain crackers and dried fruit.

### *Wine match*

Pinot Grigio, Nebbiolo, Dolcetto.

Because La Primavera is only made with spring milk, it is available from February to April each year.

### *Fast Facts*

- Milk: Raw Cow
- Rennet: Non-animal
- Affinage: 120 – 150 days
- Size: 3.5 to 4kgs

