

# Section28 Briefing Note



## Monforte

### *Introduction*

The Section28 Monforte is the flagship cheese. It is handcrafted in very limited quantities from the best milk produced by the dairy.

It is a raw milk, semi-hard cheese that is named after the village that the family lived in and is made using the traditional methods of the Alpine regions of France.

The Monforte, inspired by the French Abondance, was the first cheese made by Section28 and remains a house favourite. The experience of tasting an Abondance Alpage at a family picnic and being transported to the high Alps of the Haut-Savoire was a seminal food experience that ultimately inspired the launch of Section28 Artisan Cheeses.

The hope that one day someone will taste Monforte and be transported to the Adelaide Hills encapsulates the aims of Section28.

### *Flavours and taste*

The Monforte has a complex, but not overpowering flavour that highlights the quality of the raw milk. It is initially sweet and milky with hints of underlying pomme fruit (pear and green apple).

Gradually in the mouth, the taste transitions to a fuller more savoury flavour suggesting light broth or roast chicken skin with traces of roasted hazelnut.

These are balanced by a subtle, earthy undertone particularly when tasting close to the rind.

### *Best served*

With plain crackers, dried fruit or fruit paste (eg. quince/plum).

### *Wine + beer match*

Adelaide Hills Pinot Noir, Gamay, Savagnin, Session Ale.

### *Fast Facts*

- Milk: Raw Cow
- Rennet: Non-animal
- Affinage: 9 – 15 months
- Size: 8kgs

