

Section28 Briefing Note



Monforte Reserve

Introduction

The Monforte Reserve is a raw milk, semi-hard cheese that is inspired by cave aged French Comté. It is the very best expression of Section28's approach to cheesemaking and the exceptional milk produced in the Adelaide Hills.

After ageing for a minimum of nine months, every batch of Monforte is tasted and the most outstanding put aside to become the Monforte Reserve.

With less than 100kg of Monforte Grand Reserve set aside each year, this exclusive cheese is aged in Section28's caves for more than 800 days and is only released once the Head Affineur determines that the cheese has reached its peak flavour.

Fast Facts

- Milk: Raw Cow
- Rennet: Non-animal
- Affinage: 24 – 30 months
- Size: 8.0kgs

Flavours and taste

The Monforte Reserve has a complex, but not overpowering flavour that will continue to develop in the mouth for more than five minutes.

It is initially fruity and sweet with hints of caramelised pineapple and tropical fruits. Gradually, the taste transitions to a fuller more savoury flavour suggesting light broth or roast chicken skin. These are balanced by a subtle, earthy undertone particularly when tasting close to the rind.

Best served

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

Wine match

Adelaide Hills Pinot Noir, Adelaide Hills Sparkling

