

# Section28 Briefing Note



## Section28 Mont Cheval

### *Introduction*

Section28 Mont Cheval is a unique semi-hard alpine cheese that genuinely represents the terroir of the Adelaide Hills.

It is made using raw milk, Italian alpine production techniques and the spent Pinot Noir lees from Murdoch Hill Wines.

The cheese is then washed twice per week with the lees for a minimum of three months to infuse the cheese with the unique flavours of the Pinot Noir. After this washing process, the Mont Cheval is aged in our cave until it has fully developed its unique flavour. It has a complex meaty, spicy flavour that hints at fresh grass and roasted nuts.

Section28 collects the lees from Murdoch Hill as they rack-off their Pinot Noir mid-vintage. The winery is less than 10 kilometres from Section28 and as a result, the Section28 Mont Cheval is a cheese that is 100% locally sourced and represents a genuinely unique taste of the Adelaide Hills.

### *Flavours and taste*

The washing with Pinot Noir lees gives the cheese a deep purple rind with a spicy juniper taste.

Initially the Section28 Mont Cheval has hints of roasted meats and toasted spices, which complements an underlying roast nut flavour.

### *Best served*

With plain crackers and dried fruits

### *Wine match*

Murdoch Hill Phaeton Pinot Noir

### *Fast Facts*

- Milk: Raw Cow
- Rennet: Non-animal
- Affinage: 6 - 10 months
- Size: 3.5 to 4kgs



To ensure the fullness of flavour, our Mont Cheval is only made immediately after vintage each year and is aged for a minimum of 6 months. It is available from June to September.