

Section28 Briefing Note



Section28 Sunrise

Introduction

Section28 Sunrise is a classic semi-hard alpine cheese that is a genuine representation of Adelaide Hills Terroir.

It is made using raw milk, traditional French production techniques and the spent lees from the awesome BK Wines' Pétillant-naturel.

Fast Facts

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

Section28 collects the lees from BK Wines as they rack-off their Pétillant-naturel mid-vintage. The cheese is then washed twice per week with diluted lees for a minimum of three months to infuse the unique floral, fruity flavours of the Chardonnay grapes.

After this washing process, the Sunrise is aged for a further six months in our cave. This additional ageing ensures that the underlying cheese has fully developed roast nut and umami flavours that complement the floral notes from the rind.

BK Wines source its Chardonnay grapes from a vineyard only kilometres from the factory and close to the Glenmax dairy. The Pétillant-naturel is made in the winery, less than 15 kilometres from Section28. As a result, the Section28 Sunrise is a cheese that is 100% locally sourced and represents a genuinely unique taste of the Adelaide Hills.

Flavours and taste

The washing with Pétillant-naturel lees gives the cheese a golden rind with a fresh and fruity taste.

Initially the Section28 Sunrise has hints of stone fruits, including peach and nectarine, which complements the smooth, creamy paste that has an underlying grassy, nutty flavour.

Best served

With plain crackers and fresh summer fruits

Wine match

BK Wines' Pet Nat



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