



Driftwood is a soft cows milk washed rind cheese wrapped in spruce bark, made at Long Paddock, Dja Dja Wurrung, Castlemaine, Victoria.

Key Facts

Origin: Castlemaine, Dja Dja Wurrung, Victoria

Milk: Cow

Rennet Type: Non-animal rennet

Style: Washed rind

Classification: Artisan

Shelf Life: 7 - 10 days

Goes well with: Dry white wines, Crusty bread and [cornichons](#)

Similar cheeses: Vacherin Mont d'Or, Will Studd selected Le Duc Vacherin

[Printable Cheese Note](#)

Details

Imported spruce bark belt which wraps the cheese isn't just visual; they hold the young cheese in shape while imparting subtle woody notes to the flavour profile. What begins as a mild grassy flavour intensifies developing earthier, distinctive mushroom (almost meaty) characters as it ages. Organic milk from a mixed herd of Friesian, Jersey and Australian Dairy Shorthorn cattle is the foundation of Long Paddock cheese. Similarly, to other soft, surface-ripened cheeses, it also excels as a whole baked cheese.

A little history about Long Paddock

Julie and Ivan Larcher recently relocated to Castlemaine, Victoria from Limoges, France with the encouragement of Alison Lansley (Australian Specialist Cheesemakers' Association) and Holy Goat's Carla Meurs and Ann-Marie Monda. Years of experience making cheese and consulting have informed their considered production at every stage. From careful monitoring of herd health and milking through their small-batch cheesemaking process and maturation, nothing is left to chance.

Located at The Mill, Castlemaine - a hub for creatives in a range of fields - their site houses production facilities and a much-heralded Cheese School.

Dietary

Ingredients: Pasteurised cow's milk, salt, cultures, non animal rennet.

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