



## RIVERINE BLUE

Handcrafted in Victoria using local Riverine water buffalo milk from Sunrise Plains Farm near Sale, Boonwurrung. The buffalo milk provides a rich, dense, buttery texture, with salty blue, mineral veins and a complex savoury flavour.

### Key Facts

**Origin:** Boonwurrung, Fish Creek, Gippsland, Victoria

**Milk:** Buffalo

**Rennet Type:** Non-animal rennet

**Style:** Blue

**Classification:** Farmhouse

**Shelf Life:** 7-10 days, this product is cut to order

**Goes well with:** Pinot Gris, sweet or off-dry Riesling, Gewürztraminer

**Similar cheeses:** Berrys Creek Tarwin Blue, Prom Country Venus Blue

### Details

Berrys Creek Riverine Blue has a rich, dense, buttery texture, with salty blue, mineral veins and a complex savoury flavour. After maturation in a small room next to the dairy for a minimum of two months, the smooth paste becomes interspersed with blueveins and develops a slightly flakey texture, with complex savoury flavours and a distinctly sweet finish. It is a relatively mild blue which should appeal to blue connoisseurs and new-comers alike.

### A little history about Berrys Creek

This buffalo milk blue is the first of its kind in Australia and one of only a few made in the world. Cheesemaker Barry Charlton collects fresh milk from the Sunrise Plains Farm, near Sale in Gippsland, which milks a modest herd of just forty-one Riverine water buffalo. [Berrys Creek Gourmet Cheese](#) was set up by Barry and his partner Cheryl Hulls in 2007. They specialise in making blue cheeses and are the only Australian producer to have made blue cheese from the milk of cows, sheep, goats and buffalo. Berrys Creek Riverine Blue has won many Champion Awards at Australian cheese competitions.

### Dietary

**Ingredients:** Pasteurised buffalo milk, salt, cultures, non animal rennet.

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