



SMOKED CHEDDAR

Hand-made cheddar, smoked with hickory, red gum and oak, in the Upper Yarra Valley, Victoria.

Key Facts

Origin: Upper Yarra Valley, Victoria.

Milk: Cow

Rennet Type: Non-animal rennet

Style: Cheddar

Classification: Artisan

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

Goes well with: Rustic cider or English style ales, Cabernet Sauvignon

Details

A cheddar cheese with an intense bacon aroma and cold smoked cheddar.

A little history about Mill Grove Dairy

Nicky and Pieter Tromp, proud owners of Mill Grove dairy, have established themselves in the Yarra Valley since 2017.

They are making all their cheeses by hand, they have been travelling to many places in Europe to perfect their cheese-making skills, especially in the Netherlands to specialise in Gouda style.

They are using the finest, locally-sourced milk and cream fresh from Gippsland Jersey.

Dietary

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

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