



## THE CURFEW

Stone & Crow newest cheese - The Curfew - is a semi hard goats milk cheese created during the dark days of 2020.

### Key Facts

**Origin:** Wurundjeri, Yarra Valley region, Victoria

**Milk:** Goat

**Rennet Type:** Non-animal rennet

**Style:** Semi hard

**Classification:** Artisan

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

**Goes well with:** Rosé, Sancerre, Yeasty beers

**Similar cheeses:** Brabander, [Shepherds Store](#)

### Details

The Curfew is a semi hard goats milk cheese made at Stone & Crow on Wurundjeri country, in the Yarra Valley with the milk from a single herd of goats located near Mansfield. It has a rich flavour and complex tones of roasted nuts with a buttery caramel finish. Created during the hard lockdown of 2020, Jack responded to the demands of local cheese makers creating the comfort food everyone was craving.

### A little history

Cheesemaker Jack Holman is the master of Stone & Crow making cheese at the micro-dairy called Crow's Nest, located at [Rob Dolans Wines](#) on Wurundjeri country, in the Yarra Valley. Here Jack dabbles in new styles and unleashes his cheesemaker creativity on a small scale. His benchmark washed rind [Nightwalker](#) is a perennial favourite at Harper and Blohm and we're delighted to be selling another of Jack's cheeses.

### Dietary

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

Shop 30, 322-326 Coventry street, 3205 South Melbourne VIC

P 0406442032

E victor@k-sein.com

Instagram: [kseinfromageriemelbourne](#)

[www.ksfromagerie.au](http://www.ksfromagerie.au)