

RIVERINE BLUE

Head of the Herd

Producer – Berry’s Creek

What’s the difference between a buffalo and a bison? Well you can’t wash your hands in a buffalo...

We bring you this brilliant piece of bovine humour in honour of the small herd of Riverine buffalo that roam the plains of Gippsland after whom this award –winning cheese was named.

Artisan cheese-maker Barry Charlton is the creator of Australia’s first ever buffalo milk cheese, and still one of only small handful across the world. His precious herd produces a uniquely rich and flavoursome milk that provides a delicious creaminess rather than crumbliness to his blue, and it seems that we can’t get enough of it.

A recent winner of what is described as the cheese equivalent of the Brownlow medal, the accolades just keep rolling in. Judges at last year’s Royal Queensland Show described the flavour as a carnival on the tongue, also awarding it grand champion of show. And let’s be honest, who doesn’t want a carnival on their tongue?

Taste

This is the blue for people who don’t like blue! It has a smooth, velvety texture unlike any other Australian blue cheese, and flavours to match. The taste is soft and balanced – its acidity is gentle, not pronounced, and the savoury blue notes blend beautifully into its rich creaminess. An absolute crowd-pleaser.

Buffalo fact of the day...

Buffalos can only produce around 1/3 of what a decent dairy cow would call a good day’s work, but it yields twice as much cheese per litre. It is also 30% lower in cholesterol, and may be a great alternative for people with intolerances to cattle based dairy products.

Notes:

ORIGIN

Australia

MILK TYPE

Buffalo



AGEING

3 months

STRENGTH



DRINK WITH

- Cabernet Sauvignon
- Botrytis Semillon
- Wheat Beer
- Vintage Port



EAT WITH

- Apples
- Figs
- Lavosh



TASTED ON

___/___/___

MY RATING

