

# BLACK SAVOURINE

Goaty Goodness

## Producer – Yarra Valley Dairy

If you haven't been to Victoria's Yarra Valley, what are you waiting for? It has to be one of the country's most stunning regions, with prestigious cellar doors and artisan food producers, and barely an hour from the hustle and bustle of Melbourne.

The area has a rich history of dairying, with a cheese factory and buttery established locally by early settlers to the area. Yarra Valley Dairy continues this tradition, although the goats milk used to produce their Savourine is sourced from the Gippsland region, where the grass is apparently greener (if you're a goat anyway).

The Savourine log comes from YVD's 'mature' range and is the perfect pairing of traditional goat's cheese with the white mould of a good brie, all lovingly hand rolled in ash. What's not to like?

## Taste

From the outside the cheese looks almost like a piece of distressed Provencal furniture, with hints of dark ash visible through the dusty white mould exterior. Inside the cheese is firmer than a standard goat's cheese, still creamy yet not crumbly. The flavours are rich, complex and earthy – think roasted nuts and even a touch of blue.

## Savourine fact of the day...

Rolling cheese in ash is not some crazy new hipster invention, but rather a tradition that dates back hundreds of years as a method of protecting the surface of fresh cheese. Back in the day the ash actually came from the burning of grape vine clippings – so there you have it, cheese and wine truly are the most natural of partners.

Notes:

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# SOFT

## ORIGIN

France

## MILK TYPE

Goat



## AGEING

6 weeks

## STRENGTH



## DRINK WITH

- Yarra Pinot Noir
- Sangiovese
- Tempranillo



## EAT WITH

- Quince Paste
- Grilled with figs

## TASTED ON

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## MY RATING

