

Australian Cheese Selection

*Formaggi
Ocello*

Woodside 'Edith'
Adelaide Hills, SA
goat's milk, bloomy rind

Edith is made with a thin white-mould rind, then rolled in vine ash. The flavours are lively and sharp as you would expect from a good goat's cheese of this age.

—with—

2009 Moorilla
'Muse' Sauvignon Blanc
Tasmania

The combination of tropical fruit notes, crisp acid and light oak in this French-style sauvignon blanc create the perfect partner for light, fresh goat's cheeses.

Maffra White Wax Cheddar
Gippsland, VIC
cow's milk, semi-hard

Cheese-maker Ferial Zekiman uses milk from her own herd of cows to make this cheese. It has a rich, creamy flavour with a smooth, well-balanced bite to finish.

—with—

2005 Thompson Estate
'Locum' Cabernet Sauvignon/Merlot
Margaret River, WA

Bold, but refined. Luscious dark fruit flavours with a touch of peppery spice fill the palate. It has a delightful long finish with even, silky tannins.

Berry's Creek 'Tarwin Blue'
Gippsland, VIC
cow's milk, blue vein

An earthy blue with a long, buttery finish. A highly-awarded cheese both locally and internationally. The cheese-maker, Barry Charlton, specialises in blue cheeses.

—with—

2008 La Nicchia
Passito di Pantelleria
Sicily, Italy

Made from dried muscat grapes, this Italian dessert wine has a rich, sweet flavour of honey and apricots, and a full, mouth-coating texture.