

Formaggi Ocello

European Cheese Selection

Brewer Gold
County Waterford, Ireland
cow's milk, washed rind

Made by the Little Milk Company from their own herd of organic cows, Brewer gold is washed with a Irish crafed beer. The rind is sticky the taste is rich, nutty, creamy and sweet. .

—with—

2014 Domaine de
Triennes Rose
Provence, France

This wine has a bouquet of strawberries and white flowers with hints of vanilla.

It has the harmony and elegance that has earned by rosés of Provence

Reypenaer 36 month
Gouda - Holland
cow's milk, hard cooked

This gouda has been expertly matured to develop an intense, concentrated flavour – sweet and butterscoSch-y with a note of salted caramel on the finish.

—with—

2013 Moorilla
'Praxis' Pinot Noir
Tasmania, Australia

A hand-produced, cool-climate Pinot Noir with soft but lively red berry notes balanced by French oak, hints of white pepper and soft tannins on the finish.

Cave Adged Cheddar
Somerset – England
cow's milk, hard cooked

This traditional cloth-bound cheddar has been matured in a cave. The cloth allows the cheese to breath and create this unique big and bitey flavour with acrumibly texture.

—with—

2013 Shobbrook Tommy
Ruff (Syrah-Mourvedre)
Barossa Valley

Bold, but refined. Luscious dark fruit flavours and a subtle earthiness fill the palate. It has a delightful long finish with even, silky tannins.

Crozier Blue
Tipperary, Ireland
sheep's milk, blue vein

Cashel Blue is an Irish farmhouse cheese, hand-made by the Grubb family. It's a smooth, medium-strength blue cheese – rich and buttery on the palate with hint of salt.

—with—

2009 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.