

CheeseFest 07 Cheese Competition Results

The results were announced, certificates and medals presented 12.30pm Sunday 21 October 2007 at the public CheeseFest 07 event at McLaren Vale & Fleurieu Visitors Centre, McLaren Vale. South Australia

Just two years old the SA CheeseFest has attracted over 180 entries that were, in some classes, the strongest of any show in Australia according to Chief Judge Neil Willman. Willman said that the average quality was higher than last year and in only one of the 12 categories was no medal awarded. The SA CheeseFest competition only awards Gold medals which means that often excellent cheeses are just a few points short of being Gold.

South Australia's CheeseFest 07 like all regionally organised shows, motivates more of the local small cheese makers to enter but this is a true national competition and they were all judged against Australia's, and this year, some of New Zealand's best.

The CheeseFest convenor and CheeseSA chair Kris Lloyd from Woodside Cheese Wrights, has worked hard to again create a team of South Australian and interstate judges. This year that included South Australian celebrity chef Cheong Liew who is dedicated to the support of South Australian fine produce.

“Artisan cheeses are so strongly about regional tastes, so each year we involve the local winemakers and food media to participate” Kris said. “Along with our Chief Judge Neil Willman, and Russell Smith, Deputy Chief Judge and our Chief Steward, we are building a team of judges who are developing valuable experience under their leadership.”

(Complete Judges list attached)

Along with the 22 Gold Medals, there is a 2007 Champion Cheese trophy, and an Award for the Winemakers and the Media panel choices. This year the Champion cheese was from Victoria Glaetzer's **Barossa Valley Cheese Company** with a their **Washington** washed rind. The Winemakers Award went to a much bigger company, **National Foods** for their **Heidi Farm Raclette**, (interestingly the panel last year picked the Heidi Tilsit, the winemakers obviously enjoy the complexity of these firmer cheeses) and the Media Panel picked **Milawa Cheese Company's King River Gold**, a consistent National gold medal winner.

Many of the winning cheeses are available at the CheeseFest public event held at the McLaren Vale & Fleurieu Visitors centre, were along with cheese makers and suppliers, local restaurants and wineries are offering cheese inspired dishes and tastings. A warm day has brought a record crowd and the event has become an important part of South Australia's reputation for fine food and beverages.

(Gold Medal and Sponsors list follows)

SA CheeseFest 07 GOLD MEDAL AWARD WINNERS

Judges comments in Italics.

Class 1. White Mould – Cow’s Milk

1. Tasmanian Heritage – Signature Camembert

“Made by Lactos in Burnie Tasmania in their premium Signature range is a superb white mould cheese available in supermarkets across Australia”

2. King Island Dairy – Loorana Brie

“Also available in many specialist cheese shops and delis, this is a large brie that has a beautifully developed flavour”

Class 2. White Mould – Goat’s milk - No Gold medals awarded

Class 3 Fresh Unripened Cheese

1. La Vera Fine Cheese Producers – Mascarpone

“This excellent sweet and creamy mascarpone is produced by an Adelaide Italian family of cheesemakers.”

2. B-D Farm Paris Creek - Swiss Style Quark

“Another South Australian regional producer that is widely available in supermarkets across Australia. Quark is a good replacement for yogurt in cooking and is almost essential for great cheese cake”.

Class 4 Fresh Cheese - Textured

1. Wahrenonga Farm Cheese – Wahrenonga Farm Brined Fetta

“It’s great to see this small cheese maker from the Fleurieu Peninsula making such high quality fetta

Class 5 Fresh Lactic Cheese

1. Hindmarsh Valley Dairy – Caprino Fresco

“Another Fleurieu Peninsula cheese maker, Denise Riches has producing another beautifully clean cheese, like all her cheeses are.”

2. Woodside Cheese Wrights – Swag

“This ashed fresh goat milk cheese that is consistently a winner.”

Class 6 Matured Lactic Cheese

1. Woodside Cheese Wrights - Edith

“A great benchmark cheese”

Class 7 Washed Rind Cheese

1. Barossa Valley Cheese Company – Washington

“The Champion cheese in the show a superb washed rind and makes Barossa Valley Cheese Company one to watch for more great washed rind cheeses.”

Class 8 Blue Vein Cheese

1. King Island Dairy – Bass Strait Blue
2. King Island Dairy – Endeavour Blue

“Consistently the best blues in Australia, the King Island cheeses are showing some seasonal variation from the dry conditions..”

Class 9 Semi Hard and Eye Cheese

1. National Foods – Heidi Farm Tilsit
2. National Foods – Heidi Farm Tilsit
3. Denmark Farmhouse Cheese – Scotsdale Gouda Style
4. Meyer Gouda NZ – Old Gouda

“What a great class, this was the stand out of the show. There were many more cheeses just a point or so away from Gold that pushed some of last year’s winners out of the top list. This year sees our first New Zealand winner and a first time entry from West Australia’s Denmark Farmhouse Cheese.”

Class 10 Hard Cooked Cheese

1. La Vera Fine Cheese Producers – Black Chevre
2. La Vera Fine Cheese Producers – Pecorino

“Again this local Italian family has impressed with quality hard cheeses”

Class 11 Cheddar Style Cheese

1. National Foods – Farmers Union Centenary Black Waxed Cheddar
2. Alexandrina Cheese Company – Mount Jagged Mature Cheddar

“The National Foods cheddar comes from their Murray Bridge cheese factory and the Alexandrina Mount Jagged is from the Fleurieu Peninsula. This shows a range of production size but both are very good cheddars.”

Class 12 Marinated

1. Yarra Valley Dairy – Persian Fetta

“This is an Australian classic for gourmet fetta. Behind the flavouring there is a really high quality background cheese.”

2. Udder Delights – Marinated Chevre

“Also starting from high quality fetta, this cheese comes from the Adelaide Hills in South Australia”

South Australia CheeseFest 07 Judges

Neil Willman – Chief Judge

Russell Smith – Deputy Chief Judge and Chief Steward

Louise Elder, Derrick Casey, Rosalie Hassan, Lynne Tietzel, Zannie Flannigan, Jim Marshall, Bill Tzimas, Steve Rice, Cheong Liew, Leonard Lane, Pip Forrester, Marcus Boot-Reimers, Jason Camillo.

Winemakers

Chester Osborn – D’arrenberg, Stephen Pannell – Pannell Wines, Oliver Crawford – white wine maker for Penfolds, Nick Stock – wine writer

Media

Lyndey Milan – Women’s Weekly and ‘Fresh’, Catherine Bell – ‘Dish’ NZ,
David Washington – Sumptuos

Stewards Paula Treloar, Gina Graham, Lee Elhams, Brenda Cook, Mary Fowler, Anne Young, Briony Leibich, Alan Murchurio, Mark Gilles, Robin Freedman.

CheeseFest 07 Sponsors

Principal – The Laurels Retirement Estate

Platinum - City of Onkarparinga

Gold – Department of Agriculture Fisheries and Forestry, Dairy Australia, Dairy Farmers, Primary Industry and Resources SA, South Australia Tourism

Silver – Food and Beverage Development Fund South Australia, National Foods, Warrnambool Cheese and Butter,

Bronze – Badge Constructions, Bank SA, Visy Board

Supporting - Five Star Digital, Penfolds Magill Estate Restaurant, Santos, Temprite Refrigerated Transport

Initiated by Cheese SA

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