



## **Cheese and Wine pairing experience**

This session brings to life 2 wines with 3 matching cheeses. Hosted by our Cheesemonger Maria Crews.

Virtual cheese and wine tasting evening:

*Australian and New Zealand College of Anaesthetists & the Faculty of Pain Medicine*

**Date:** 29 April 2022

**Time:** 7-8.30pm (AEST)

**Confirmed Numbers:** 10

### **Your Wines**

#### **Nick O'leary 2018 Shiraz (Canberra)**

About The Wine.

Traditionally Shiraz in Australia tends to come from warmer growing climates, namely the South Australian regions of Barossa, McLaren Vale and Adelaide Hills, this one is the odd one out coming from the Canberra district, with hot summers, cool nights and cold winters.

'Nick O'Leary is a young Canberra District winemaker that has really pushed the region into the national spotlight.

This cool climate shiraz is savoury and gently spicy with its fruit coming off seven Canberran Vineyards. Earthy, vanilla and aromatic middle eastern spice. The oak comes through with really gentle tannins and a little tang to the finish

#### **Catalina Sounds 2021 Sauvignon Blanc (New Zealand)**

About The Wine.

The wine has subtle alpine herb notes, overlaid with ripe citrus fruit and touches of minerality.

The palate is creamy initially, with focussed mid-palate fruit weight and texture. The naturally lower acidity from this vintage supports expressive and balanced flavours through to a refreshing and lasting finish. Restrained initially, the wine will open up with time in the glass - discover more depth and interest with each sip.

## **Your Cheeses**

### **Maffra Cloth Aged Cheddar** **Cheese Type Cow's Milk**

Maffra Cheese Co.'s cheese factory, located near the township of Maffra in Victoria, it is modelled on the early Australian cheddar plants and remains one of only a few of its kind: cheeses are hand crafted the old way, typically using little mechanisation

This Cloth-Aged Cheddar is a multi-award winning cheddar. It has sweet upfront notes with complex after tones, and is matured to an optimal age of between 15 months to two years sleeping peacefully in the temperature-controlled maturing rooms on the farm. The cheese is ripened under cloth to allow for a thin rind to form.

### **Mauri Gorgonzola Dolce DOP** **Cheese Type Cow's Milk**

Gorgonzola originates from the village of the same name where cows once rested after returning from their annual grazing of the rich mountain pastures of the Alps. Bontazola is a sweet (dolce) creamy version of the traditional Piccante Gorgonzola Cheese.

Dolce was developed during the early 1900's and unlike the original it is made from a melange of both morning and evening milk. The Mauri family makes this cheese by hand in large wheels and then matures them in their caves. In the confined darkness, the cheeses are first hand salted and then supported by a wrap of wooden slats.

The blue penicillium glaucum mould is encouraged by vertically piercing the cheese over a three week period. Gradually the moulds permeate the cheese and develops a fruity sweetness in the warm conditions.

### **Woombye Cheese Company, Triple Cream Truffle Brie** **Cheese Type Cow's Milk**

In 2012, Karen and Graeme Paynter decided to embark on a lifestyle change that took them from their fast paced corporate roles overseas to the Sunshine Coast hinterland where they started Woombye Cheese Company.

They were intent on settling in a rural community where they could source premium milk from neighbouring dairy farms, knowing that quality cheese production started with quality milk. Jersey and Friesian milk, collected from three local farms is used to make a range of surface ripened cheese. Taking only the best batches of their delicious Triple Cream Brie and infusing them with Italian Truffle to create sheer indulgence. This is their flagship and multi award winning cheese.

14  
DAYS *of*  
CHEESE

**Olive Lane Crackers** - handmade in Melbourne these crackers are thinly cut and baked crisp from artisan loaves. They are gluten free with subtle flavours to add an extra layer of flavour to your cheese. We hope you enjoy the creations from this newly discovered local small business