

# CALENDAR

## CHEESE COMPANY

### CHEDDAR VINTAGE

704089 WOOMBYE VINTAGE CHEDDAR  
WOOMBYE CHEESE COMPANY

ORIGIN	Woombye, Queensland, Australia
CLASSIFICATION	Artisan
MILK SOURCE	Cow (suitable for vegetarian)
FAT CONTENT	32%
TYPE	Cheddar
FORM	200g
APPROXIMATE AGE	20 months

#### CHARACTERISTICS



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.

This 20-month matured cheddar has a lingering acidity or sharpness characteristic of the vintage style, along with a crumbly texture when cut.