

Pyengana Dairy

Traditional Clothbound Cheddar 150g

Origin: Tasmania
Classification: Farmhouse
Milk: Cow's Milk
Type: Hard Cheese
Form: 150g Portion
Item Code: 705516



Handcrafted using the finest milk from the pure pastures of the Pyengana farm.

Located in Tasmania's north east, cheesemaking at Pyengana dates back to the 1890s, and the lush pastures provide a rich diet for the herd of Holstein cows that graze there. The introduction of milking robots reflects how the dairy has brought innovation and tradition together to create their award-winning farmhouse cheddar.

The cheese is produced using the stirred curd method which develops a fine textured, crumbly body along with aromas of summer grass, herbs and honey. Maturation of up to 12 months on pine shelves encourages the natural microflora which play a crucial role in developing the long, sweet and nutty flavour.

