

MEYER CHEESE

Waikato Vintage 10kg

Origin:Waikato, New ZealandClassification:ArtisanMilk:Cow's MilkType:HardForm:10kg wheelItem Code:705489



Waikato is also the name of the longest river in New Zealand and means 'flowing water' in Māori.

Created by Dutch cheesemaker Albert Alferink , it's a washed curd cheese which means after the curds are cut, the whey is drained and replaced with warm water. This enables a deep, toffee-like sweetness to develop. Maturation is on pine shelves for nearly two years during which time they develop a firm, dense, crumbly texture with crystals present.

The flavour is rich, bright and herbaceous with a sweet finish and can only be achieved with fresh, pasture-based milk.

WA 8A FOCAL WAY BAYSWATER WA 6053 08 9327 3500 order here

SA/ NT 34 ROSBERG RD WINGFIELD SA 5013 08 8168 1907 <u>order here</u>

VIC/ TAS L2/ 262 LORIMER ST PORT MELBOURNE VIC 3207 03 8645 4666 orderhere

NSW/ ACT 24A RALPH ST ALEXANDRIA NSW 2015 02 8244 8288 order here QLD 3/31 ARCHIMEDES PLC MURARRIE QLD 4172 07 3895 4888 <u>order here</u>

