

WOOMBYE CHEESE COMPANY

Blackall Gold Washed Rind 200g

Origin: Queensland
Classification: Artisan
Milk: Cow's Milk
Type: Washed Rind
Form: 200g Round
Item Code: 704091



Woombye Cheese Company have been making their award-winning range of cheeses since 2013. Located in the small town of the same name on the Sunshine Coast, they handcraft each cheese using traditional methods and locally sourced milk.

Woombye Blackall Gold is a washed rind cheese, named after the Blackall Mountain Ranges, that dominate the geography of the Sunshine Coast hinterland. This award-winning cheese has a golden, orange coloured rind with occasional, small, fluffy clouds of white mould on the surface. Each cheese takes 12 days to mature, during this time it is turned daily and has a solution of brine, annatto and cultures regularly applied by hand. These washings create the stunning orange rind that underneath a smooth, creamy textured paste is found. While the savoury, yeasty flavour of the rind is mild when young, a stronger more robust flavour develops as it ages.

