

CALENDAR

CHEESE COMPANY

CHEVRE ASHED 150G

MEREDITH DAIRY



Origin:	Meredith, Victoria
Classification:	Farmhouse
Milk Type:	Goat's Milk
Cheese Type:	Fresh Curd
Form:	150g Rectangular Portion
Rennet:	Non-Animal
Code:	701695
Barcode:	9317320101517
Carton Qty:	150g x 6
Drink With:	Riesling, Sauvignon blanc, Sparkling
Eat With:	Leafy greens, Nuts, Honey, Smoked salmon, Beetroot

Meredith Dairy started in 1991 when the combination of a chance meeting with a cheesemaker and the suspension of the wool price reserve steered Julie and Sandy Cameron towards setting up a small dairy making cheeses and natural yoghurts on their farm in Victoria. Goats were added in 1996 and soon after goat's milk cheeses and yoghurts were being made in addition to sheep's milk products.

Today, Meredith Dairy is still a family run business located in rural Victoria in the town of the same name. Meredith Dairy is committed to making excellent dairy products, leading standards in animal husbandry and demonstrating their love of the land through several environmental programs. Over 20% of the farm is set aside for conservation, only renewable energy is used and annual tree planting programs offsets carbon, further reducing greenhouse gas emissions. Both their products and their dedication to sustainability, have been celebrated with many awards over the years.

Meredith Ashed Chevre is a true artisan farmhouse cheese, made by hand using milk supplied only from the farm. Having little distance to travel to the dairy, this milk is the freshest it can possibly be, when it starts its transformation into cheese. One of their most versatile cheeses is fresh chevre. What sets this strained goat curd apart from others in the market is a bright, lemony flavour and smooth texture that can only be achieved when fresh milk is used; a hallmark of farmhouse cheese production. Each chevre portion is gently dusted with vegetable ash, providing a striking contrast to the white cheese and also helping to balance its acidity. Delicious when spread on crackers or crumbled through salads.