

calendar

distributors of the finest foods

Holy Goat

La Luna Barrel

110g

701028

Origin: Victoria
Classification: Farmhouse
Milk: Goat's Milk
Type: White Mould
Form: 110g Round



This award-winning, surface-ripened goat's milk cheese is handmade at Sutton Grange Organic Farm near Castlemaine using ancient cheese making techniques that were refined in the Loire Valley over a millennium.

Lactic acid fermentation slowly sets the curd over 24-hours before it is gently hand-ladled into moulds, as to preserve its delicate structure. After draining, the young cheeses are moved to the maturation room where they are turned daily for seven days, then matured for another two weeks to allow the wrinkly *Geotrichum candidum* rind to fully develop. As it ripens, the chalky centre softens to a soft, fudgy texture. Delicate citrus notes accentuate lactic sweetness and herbaceous flavours from the goat's milk.

Available in 3 formats:

- 1.35kg ring
- 110g barrel
- 50g round

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