



STELLA'S
P A N T R Y

Holy Goat Bridgid's Well

Origin: Castlemaine, Australia
Milk Source: Pasteurised Organic Goat's milk
Rennet Type: Microbial (Non-Animal)
Style: Ashed White Mould
Size: 670g ring
Approximate Age: 30 days



Holy goat cheese is made on Sutton Grange Organic farm, south east of Castlemaine on over 200 acres of rolling granite plains. The cheese is all handmade, based on the traditional French soft curd style using slow lactic acid fermentation. The herd of goats graze freely on native grasses, herbs and shrubs resulting in high quality milk and amazing cheese! Bridgid's Well is a smaller version of La Luna coated in vegetable ash. It is named after owners, Carla & Ann-Marie's time on a goat farm in Ireland where Bridgid's Wells are sacred sites all over the country.

Tasting Notes: Similar flavours to La Luna this cheese is full bodied and creamy with a citrusy tang and nutty overtones, the ash provides a rich finish with hints of mushroom.

Uses: Cheese platter, salad

Wine Match: crisp Riesling, full bodied Chardonnay

Try with: fresh pear