



STELLA'S  
P A N T R Y

## Holy Goat La Luna

**Origin:** Castlemaine, Australia  
**Milk Source:** Pasteurised Organic Goat's milk  
**Rennet Type:** Microbial (Non-Animal)  
**Style:** White Mould  
**Size:** 1.35kg 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! La Luna has a yeasty rind with distinctive geotrichum mould prepared from a mother culture, something rarely seen in Australian cheese.

**Tasting Notes:** La Luna has an amazing depth of flavour, it's creamy and full bodied with a citrusy tang and nutty overtones.

**Uses:** Cheese platter, salad, melted slightly under the grill

**Wine Match:** crisp Riesling, full bodied Chardonnay

**Try with:** fresh pear