



STELLA'S  
P A N T R Y

## Maffra Clothbound Cheddar

**Origin:** Gippsland, Australia

**Milk Source:** Pasteurised Cow's milk

**Rennet Type:** Non-Animal

**Style:** Cheddar

**Size:** 2kg wheel

**Approximate Age:** 12 months



This cloth bound cheddar is matured for up to two years in the true English manner. The recipe that qualifies a cheese to call itself Cheddar involves scalding cow's milk curd twice followed by a cheddaring or milling process, it is this double scalding and subsequent aging that gives Cheddar its taut texture and unique flavour.

The texture is moist, and slightly crumbly. Each cheese is ripened under cloth to allow a thin rind to form and carefully matured to its optimal age.

**Tasting Notes:** Maffra cheddar has a deep layered flavour, firm, yet buttery texture and a sweet grassy aroma. The interior is a subtle creamy straw colour. The cloth develops a natural rind, allowing the cheese to breath and will develop any number of ambient blue and green moulds creating a rustic appearance. This gives the Cheddar its characteristic sharpness and bite, and is an excellent example of the complexity in flavour which time can bring.

**Uses:** Cheese platter, sandwiches

**Wine Match:** Full bodied Shiraz or Cabernet Sauvignon, Pinot Noir

**Try with:** Muscatels, quince paste, crusty bread, charcuterie