



STELLA'S
P A N T R Y

Pyengana Farmhouse Cheddar

Origin: Tasmania, Australia

Milk Source: Pasteurised Cow

Rennet Type: Animal

Style: Cheddar

Size: 16kg wheel

Approximate Age: 18 months



Pyengana is one of Australia's oldest specialty cheeses – it has been made by the Healeys on their family farm in north-eastern Tasmania for over 100 years. The word 'Pyengana' is Aboriginal for 'meeting place of rivers' and is also the name of the surrounding area. Cheese-maker Jon Healey still follows a similar make process to that of his great-grandfather in the 1890's. Pyengana cheddar is clothbound in the style of English cheddar, a technique that results in the development of an open, crumbly texture and subtle earthy hints on the end palate, reminiscent of the aging cellar.

Tasting Notes: The flavour is deep and buttery with a well-balanced bite and hints of fresh grass and honey. As the cheese becomes more mature, it is common for small veins of blue mould to start to creep in from the corners. Pyengana cheddar is subject to seasonal variations and each wheel will be subtly different to the last – part of the charm of artisanal farmhouse cheeses.

Uses: Cheese platter, sandwiches, ploughman's board

Wine Match: Cabernet Sauvignon, Craft Ales

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