



STELLA'S
P A N T R Y

Shaw River Annie Baxter

Origin: Yambuk, Victoria
Milk Source: Pasteurised buffalo milk
Rennet Type: Microbial (non-animal)
Style: Hard
Size: 5kg wheel
Approximate Age: minimum 12 months



Shaw River is a farmhouse dairy situated on the property that was once home to Annie Baxter, owner of a vast cattle run 'Yambuk Station'. Annie was the first European woman in the district and was known for hunting dingo in her red riding jacket with her pistol prominently displayed on her belt. Shaw River has created this cheese in her honour.

In 1995 Roger Haldanes (owner of Shaw River Cheese Company) imported 66 head of Riverine Buffalo from an area around Naples, Italy, this has now increased to 400 head. Buffalos produce only half as much milk as cows, but the Haldanes can produce twice as much cheese because of the high butterfat in the milk.

Tasting Notes: The tangy flavour, typical of buffalo milk cheeses, is accentuated by balanced salt. It is aged for twelve months and develops a rich, creamy texture and light natural rind.

Uses: table cheese, crumbling over salads, grating and for sandwiches

Wine Match: Full bodied Cabernet Sauvignon, Merlot.

Try with: Prosciutto San Danielle, Salami, green tomato pickles.