



SIX FARMS BLUE

PRODUCER: *Udder Delights*

ORIGIN: *Adelaide Hills, South Australia*

ANIMAL: *Cow*

STYLE: *Blue Cheese*

This is a blue from the Adelaide Hills where milk is sourced from the herds of six like-minded farmers. They share a passion to care for their soil, water, pasture, and herds.

With that blend of milks, the cheesemakers at Udder Delights make this versatile savoury blue cheese.

Its luscious rich texture fills the mouth while there is a spicy little kick mid palate. You can taste the quality of the milk that comes through as a rich, creamy flavour. The green/blue veins of mould are not pronounced, instead they balance with the rich creamy yellow colour of the cheese. There's a tangy blue cheese finish and a lingering sense of deliciousness and slight pepperiness.

Spread on crackers, slice onto crusty bread with quince paste or just skewer a piece on a toothpick. Try with an Adelaide Hills Pinot Noir or even a vintage port from the Barossa.

QUICK FACTS

Taste: *Fruity, delicious, spicy*

Texture: *Creamy, luscious, smooth*

Drink with: *Red wine, fortified wine*

Eat with: *Crackers, crusty bread, cheeseboard*

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