



INVERLOCH BLUE

PRODUCER: *Prom Country*

ANIMAL: *Organic Cows Milk*

STYLE: *Farmhouse Blue-Vein Cheese*

The Hales Family were dairy farmers long before they were cheese makers, so they understand the importance of Animal welfare, genetics and organic farming practices for their 300 head of cattle based at the foothills of the Strzelecki Ranges, in Gippsland, Victoria.

Danial Hales has adapted a similar recipe to the famous “Rogue River Blue”, from Oregon, to his own Organic blue cheese that he makes in the Autumn months. After the blue matures for a minimum of six months, it’s then carefully wrapped in vine leaves that have been soaked in locally made Fume Blanc. Once wrapped the cheese is matured for an additional 4 weeks.

This Cheese is a beautiful example of very well-made Cheese and its Terroir. Simply serve with fresh fruit and quality bread at the end of a meal or at the bar paired with Sauternes.

QUICK FACTS

Taste: *Rich, deep slight sweetness*

Texture: *Dense, Compact*

Eat with: *Crusty bread and Sauternes*

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