



# SECTION 28

## MONT PRISCILLA

<b>PRODUCER:</b>	<i>Section 28</i>
<b>ORIGIN:</b>	<i>Adelaide Hills, South Australia</i>
<b>ANIMAL:</b>	<i>Cow</i>
<b>STYLE:</b>	<i>Semi-hard</i>

### QUICK FACTS

<b>Taste:</b>	<i>Buttery and delicate</i>
<b>Texture:</b>	<i>Silky paste, meaty</i>
<b>Drink with:</b>	<i>Farmhouse cider and artisanal beer</i>
<b>Eat with:</b>	<i>Bread, dried fruit</i>
<b>Age:</b>	<i>60 -90 days</i>

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Kym Masters is a small Australian producer who truly understands the characteristics of benchmark Italian alpine cheeses, while making a range that speaks volumes about his carefully limited production and the unique part of Australia in the Adelaide Hills where these cheeses are made.

This semi hard cheese has a distinctive line of ash through the middle – this does not contribute any flavor but is a homage to the French Morbier and the ingenuity of French farmers.

Cut it open to reveal a creamy ivory-yellow hued paste. The quality of the milk shines through with a subtle, sweet flavour and a hint of citrus.

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— and —  
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