



ARTISAN CHEESE
HAND-MADE IN THE
BAROSSA VALLEY,
SOUTH AUSTRALIA



Media Release

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Barossa Valley Cheese Company Judged Grand Champion Again!

The Barossa Valley Cheese Company has won the prestigious award of “Grand Champion Cheese” at the Australasian Cheese Competition for the second consecutive year. The *Wanera*, a specialty cheese made in the washed rind style, continues the success of the *Washington Washrind* which claimed the top prize in 2007.

Announced on Sunday 21st September at Cheesefest 08 in Rymill Park, The Barossa Valley Cheese Company was amongst stiff competition with entries received from across Australia.

“This year’s awards were extremely successful for us, winning Gold medals for our new goat brie, the ‘*Little Prince*’ goat washed rind and the *Wanera* washed rind. To also win the Grand Champion Award with the *Wanera* is the icing on the cake and a wonderful reward to my team for their tireless efforts,” says Victoria McClurg, Owner and Cheesemaker of Barossa Valley Cheese Company.

The *Wanera* also edged out strong competition to win the highly coveted “Media Award”, judged by Cheese loving members of the media including highly respected food writer and presenter Joanna Savill.

“Handcrafting washed rind cheese is my passion and Barossa Valley Cheese Company has committed to the development of this signature style in both cow and goat milk cheese since we began cheese making over 6 years ago,” says Victoria.

This commitment is now paying off, with growing list of national awards wins, combined with an emerging appreciation amongst consumers of the complex flavours of the washed rind style.

Judge Russell Smith comments, “The *Wanera* was the stand out cheese of the strongest class in the competition, the washed rinds were very impressive.”

This accolade and a recent trip to Europe has reaffirmed Victoria’s commitment to handcrafting artisan cheese in the Barossa.

“My home in the Barossa is the perfect place for me to create quality cheese of individual character and flavour, I am privileged to live and work within a region with a strong food culture and to be able to source quality milk, that is integral to my business,” enthuses Victoria.

The *Wanera* is available for tasting, along with the full range of twelve hand-made artisan cheeses at the Barossa Valley Cheese Company’s Cheese Cellar in Angaston, or selected retail outlets and specialty cheese shops in Adelaide, Perth, Brisbane, Melbourne and Sydney. Please visit www.barossacheese.com.au for stockists and recipes.

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