



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



Barossa Valley Cheese Company wins back to back Bronze at the 2017 Qantas Australian Tourism Awards



Barossa Valley Cheese Company took out a back to back bronze award for Excellence in Food Tourism at the 2017 Qantas Australian Tourism Awards Gala held at Perth Stadium on the 23rd of February 2018. The Australian Tourism Awards program has been operating for over 30 years, bringing recognition to, and celebrating businesses that have demonstrated a commitment to excellence.

Barossa Valley Cheese Company were thrilled to win, up against a strong contingent of finalists from across the nation.

Barossa Valley Cheese Company produces a range of soft, fresh & semi-hard artisan cheese with Barossa cows milk and goat milk from Mypolonga.

The Barossa Cheesecellar is cheese centric with the focus on teaching visitors all about flavour, texture and cheesemaking. Free experiences are offered daily including cheese tastings and halloumi cooking demonstrations. The seasonal menu offers a range of experiences matching cheese to wine, tea, gin and cider.

“We are all about keeping cultures alive by bringing heroes to the table. We simply love showcasing our regional produce and our custodians of the land. We are thrilled to be here proudly representing our farmers from the Barossa” – Victoria McClurg, Founder and Managing Director

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“Winning the bronze for the second year in a row on the national stage is an incredible accolade for our whole team. We are immensely proud to showcase our region and our State to the nation”

“Our team bring passion and commitment to keeping food diversity alive”

“Barossa Valley Cheese Company are a great asset to the region both for their advocacy for local produce and providing fantastic tourism experiences” - Barossa Food

“Barossa Valley Cheese is the number one tourism experience I recommend to every guest. Their exceptional products, friendly staff and truly memorable experiences add a diversity to Barossa tourism that helps our wine region shine both nationally and internationally” - Sharyn Rogers, Seppeltsfield Vineyard Cottages.

The Cheesecellar was opened in 2003 by Victoria McClurg with the purpose of making and selling Barossa-made cheese on site. Victoria produced the cheese and her mother, Frances, ran the office. Since these humble beginnings, Barossa Cheese has achieved major growth and numerous awards for cheese quality including winners of the Australian Grand Dairy Awards.



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