

**2009 Melbourne Specialist Cheese Show Awards**  
**22<sup>nd</sup> August 2009**

**CUPS**

**Grand Champion Cheese 2009**

National Foods, Tasmanian Heritage – Red Square (washed rind)

**GOLD MEDALS**

**Fresh curd**

Jannei Goat Dairy – Buche Blanc  
Meredith Dairy - Ashed Pyramid (goat)  
Yarra Valley Dairy – Black Savourine

**Fresh curd textured**

Boosey Creek Cheese – Yarrawonga White Fetta  
The Riverina Cheese Group – Full Cream Fetta  
Puglia Cheese Company - Mozzarella

**Fresh curd matured**

Witches Chase Cheese Co – St. Mor  
Red Hill Cheese – Paradigm Log  
Jannei Goat Dairy – Bent Back

**Fresh curd marinated**

Meredith Dairy – Marinated Goat Fetta  
Yarra Valley Dairy – Persian Fetta  
Main Ridge – Marinated Chevre

**White Mould**

Lactos, Tasmanian Heritage – Traditional Camembert  
Milawa Cheese Company – Milawa Brie  
Maffra Cheese Co – Farmhouse Brie  
King Island – Seal Bay Triple Brie

## **Blue Mould**

Meredith Dairy – Sheep Blue  
NCDEA (National Centre Dairy Education Aust) – Gil Blue  
National Foods, Tasmanian Heritage - Signature Blue

## **Washed Rind**

National Foods, Tasmanian Heritage – Red Square  
Apostle Whey Cheese – The Grotto  
King Island – Stormy Washed Rind

## **Cheddar**

Warrnambool Cheese & Butter Factory – Black Wax Vintage  
Maffra Cheese Co – Cloth Ashed Cheddar  
Ashgrove Cheese - Clothed Matured

## **Semi-hard Cooked Style**

Maffra Cheese Co - Raclette  
Heidi Farm – Raclette  
Heidi Farm – Tilsit

## **Hard Cooked Style**

Donnybrook Farmhouse Cheese – Parmesan  
Donnybrook Farmhouse Cheese – Pasterello  
Pantalica Cheese Co - Pecorino

## **Sunday 23<sup>rd</sup> August, 2009 – PEOPLE'S FAVOURITE**

Meredith Dairy – Marinated Goat Fetta