
HARPER & BLOHM

CHEESE SHOP

Each month we choose a selection of cheese with a common theme that are eating particularly well and give you a balanced range of cheese types. April 20 is International Raw Milk Cheese Appreciation Day and we have selected some raw milk cheeses for you to find out what makes these cheeses truly extraordinary. Australian regulations around raw milk cheese are strict - the only imported **soft** cheese allowed is Roquefort and regulations for Australian cheese makers are complex. We hope you enjoy them!



'Eating raw milk cheese is like watching colour TV after years of black & white' - Will Studd.

LE ROI ROQUEFORT – AOC selected by Will Studd Ewes milk, Aveyron, France

Roquefort is one of the world's greatest blue cheeses and is often referred to as the "King of French Cheeses". Its name and production methods have been protected since 1411. Le Roi, meaning "The King", has been slowly ripened deep in the cool, ancient caves of Roquefort for longer than usual, and was specially selected by Will Studd because of its rich creamy texture, strong aromas, and lingering sweet-salty finish.

MARCEL PETITE LE COMTE – FORT AGED AOP selected Will Studd Cows milk, Franche-Comte, France

Comte is one of France's most popular cheeses and those matured by Marcel Petite (one of the most respected Affineurs in France) are considered the best. These hand-picked wheels are aged under a cold maturation system at 1,100 metres in the 19th century underground Fort of Saint-Antoine high in the mountains of the French / Swiss border. The resulting cheeses have a rich concentrated nutty texture & a gentle caramel sweet honey flavour reflecting the rich milk of the Montbéliard cattle that graze the natural mountain pastures.

PARMIGIANO REGGIANO – DOC selected G. Cravero Cows milk, Emilia-Romagna, Italy

Parmigiano Reggiano is known as the King of Italian cheeses. Selected by Giorgio Cravero for sale in Australia at approx. two years of age, this outstanding example has a succulent, moist texture with nutty notes and a complex, fruity sweetness that makes it an ideal table cheese. Each wheel is made in the San Pietro Dairy in the Appennini Hills of Modena using raw milk, before being transported for maturation at the family cellars in Bra, Piedmont, home of the Slow Food Movement and [Cheese19](#).

SUNRISE – Section28 Cows milk, Adelaide Hills, South Australia

This seasonal hard cheese is made by cheese maker Kym Masters in collaboration with Section 28's neighbours, Brenton & Kirsty Keys at BK Wines. Kym uses the chardonnay lees from BK's Petillant Natural to wash this semi-hard cows milk cheese during the early maturation process. This washing gives the Sunrise its namesake golden rind with a fresh and fruity taste, which compliments the smooth, creamy pâté and grassy, nutty flavour of the underlying cheese.

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