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# HARPER & BLOHM

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CHEESE SHOP

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## Holy Goat **LA LUNA**

<b>ORIGIN</b>	Sutton Grange, Daylesford-Macedon region, Victoria
<b>MILK</b>	Goat (Saanen & British Alpine)
<b>RENNET TYPE</b>	Non-animal rennet
<b>STYLE</b>	White mould
<b>SIZE &amp; SHAPE</b>	110g barrel, 50g round
<b>CLASSIFICATION</b>	Farmhouse and Organic (certified by NASAA)
<b>APPROXIMATE AGE</b>	3-4 weeks

### CHARACTERISTICS

La Luna is hand made using a process based on the traditional French goat milk cheeses of the Loire Valley. Its wrinkled rind gives way to a creamy centre which ranges from soft and smooth to fudgy and slightly chalky, depending on the season and the degree of ripeness. It has an amazing depth of flavour with a creamy lactic sweetness, balanced by a tangy finish.

### A little history

Sutton Grange Organic Farm was set up by Ann-Marie Monda and Carla Meurs in 1999, with just 3 goats. They had previously spent many years working alongside pioneering Australian goat cheese maker, Gabrielle Kervella, in Western Australia, and artisan cheese producers in Europe. Today they have around 100 goats that they all know by name, and specialise in lactic-set goat milk cheeses that are widely regarded as the best in Australia. Most of the cheeses are fresh and soft styles, and many are ripened with a special surface mould called *Geotrichum candidum*, which has a distinctive wrinkled texture and ivory colour. The goatherd and cheeses are certified organic by NASAA (National Association for Sustainable Agriculture Australia).

**Goes well with** Sauvignon Blanc, Riesling, Chenin Blanc, dry Rosé  
**Similar cheeses** Chabichou du Poitou, Goat cheeses of the Loire Valley



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