Berrys Creek **TARWIN BLUE**

**Origin**  
Fish Creek, Gippsland region, Victoria

**Milk**  
Cow

**Rennet Type**  
Non-animal rennet

**Style**  
Blue

**Size & Shape**  
3kg wheels

**Classification**  
Artisan

**Approximate Age**  
3 months

**Characteristics**

After maturation in a small room next to the dairy for a minimum of two months, the rich buttery texture becomes interspersed with dark blue veins and develops a distinct creamy texture and a slightly earthy flavour. The hallmark of this cheese is its perfect balance of spicy blue, creamy cheese and salty tang.

**A little history**

Tarwin Blue takes its name from the local river nestled amongst the rolling green hills of South Gippsland. Cheese makers Barry Charlton and Cheryl Hulls had more than 40 years’ experience making cheese in Australia, but had never made a blue cheese before they set up Berrys Creek Gourmet Cheese in 2007. Barry likes a challenge, and his vast experience paid off when his blue cheeses started winning awards at cheese competitions all around the country; Tarwin Blue is the most awarded cheese in the range. In addition to Barry’s skill as a cheesemaker, the key ingredient to achieving the rich golden colour of the cheese comes from the quality milk sourced from a local farming family, the Hutchinsons.

**Goes well with**  
Chardonnay, dessert wines, Stout or Porter

**Similar cheeses**  
Berrys Creek Mossvale Blue, Stilton