



Wine & Cheese Pairing Tastings

Comte Cheese: origin: French Jura Massif region

Considered one of the finest cheeses in the world, a wedge of Comte reveals a pale-yellow interior and a texture that can vary from silky, flabby to crystalline. Comte is made from unpasteurised cow milk and matured to perfection in the silence and darkness of special caves where the cheese gets its unique taste, texture and colour.

Its fruity and nutty flavour is a perfect match with Mornington Estate Fume Blanc.

Washed Rind Cheese: origin: French northern region

Washed rind cheeses are originally from the alleys of northern France, made famous by the monks who invented them. It was a deliberate attempt to develop a meaty flavour in the cheese as people have to abstain from meat for a long period.

Washed rind cheeses are periodically washed in a solution of saltwater brine, wines and/or mould-bearing agents so that their surface becomes responsive to bacteria. This bacterium (*Brevibacterium Linens*) “smears” the cheese with a firm, palatable, bright red/orange rind and imparts pungent odours and distinctive flavours to the product.

Washed rind cheese has a robust aroma with a sweet earthy and a little nutty flavour. Paired with Mornington Estate Chardonnay

Colby Cheddar Cheese: origin: American

The cheese was developed in 1874 by Joseph Steinwand at his cheese factory near Colby, Wisconsin. While the cheese looks similar to cheddar due to the colour, Colby cheese is softer, has a more open texture and higher moisture content. The flavour is much milder and creamy if compared to Cheddar. It does not undergo the “cheddaring” process but is instead manufactured with a washed curd process that reduces the acid content making the cheese less tangy.

Its mild and sweet flavour will be enhanced with Mornington Estate Pinot Noir

Rogue Creamy Blue Cheese: origin: French Roquefort, Italian Gorgonzola or British Stilton.

Blue cheese is marbled with bluish or greenish vein of mold. The mold, during the three to six months of ripening, grows both in small, irregular, natural openings in the cheese and in machine-made perforations. Roquefort and some Gorgonzolas are ripened in caves, the stable, moist atmosphere of which imparts a distinctive character to the cheeses. Blue cheese could be soft, creamy or even crumble in texture.

Syrah is red wine known for its full-bodied varieties with high concentration of tannins. Dromana Estate Syrah is rich with fruit like blackberry with a flavour of black pepper, licorice and mint. It needs an equal tasty or rustic like the blue cheese to match the wine.