



2009 Winter and Spring Cheese and Wine Workshops

'Hola! Spain' 21 May, Spanish Cheese Workshop

Spanish Cheese, as you would expect from a country with a wide range of culinary styles, also comes in a wide variety. Traditional Manchego, Agour Ossau Iraty, Garroxta, Smoked San Simon and Majorero Grande are just some samples. Learn about different varieties of cheese and how to match them with the right wines.

'Viva Italia' 18 June, Italian Cheese Workshop

There's more to Italian cheese than parmesan and pecorino. Discover, Il Forteto Toscano, Defendi Gorgonzola and the stunning Occelli Testun di Barolo - with a rind consisting of the discarded grape seeds from the wine makers of Barolo. Learn about different varieties of cheese and how to match them with the right wines.

'Best of French' 23 July, French Cheese Workshop

Charles De Gaulle once said, "How can you govern a country which has 246 varieties of cheese?". While we won't discover them all, we will taste and learn about some French stars including D'Affinois Cherve Cremeux, Mimolette Vieille d'Isigny, Rouzaire Fromage De Meaux, Marcel Petit Aged Comte Gruyere, Carles Roquefort, Tomme de Chevre Caprinelle.

'Beating the Bill Chill', 20 August Big Cheeses Workshop

Melting cheeses, aged cheeses, chedders and blues, remind us of open fires, winter reds and lazy days. Learn about different varieties of cheese and how to match them with the right wines. \$50 per person including cheese, wine and notes

'North Versus South', 24 September Northern Vs Southern Hemisphere Cheese Workshop

Are French or international cheeses really better than Australian? Is Swiss Super? And do the Italians do it better? Find out when, and if, Australian cheese is better than our northern counterparts.

'All Aromatics' 22 October, Washed Rind Special Cheese Workshop

Washed rind cheeses were first made in the abbeys of Northern France, where the monks created a strong smelling, cheese to eat during their fasting periods when meat was forbidden. The earthy aromas of a washed rind cheese mislead from the delicious discovery within a Bruny Island 1792, Hunterbelle Goldenbelle, Graindorge Pont l'Eveque, Epoisses Berthaut, or the Munster Gerome.

'Beer Delight' 6 November, Beer, Cider and Cheese Workshop

Following in the vein of Oktoberfest, this special night matches perfectly those cheeses which best complement beers and ciders. Isigny Red Label Camembert, Graindorge Livarot, Will Studd Selected Farmhouse Cheddar, Mauri Taleggio, Beemster X.O. - Extra Double Aged Gouda and the rare Holy Goat La Luna Baby wrapped in Chestnut Leaves are all on offer along with some cheeky German and local beers and international ciders.

All workshops begin at 7pm and cost \$50 per person including cheese, wine and notes