

Healey's Cheddar is the big cheese in US

Waterkloof Estate's Healey's Slow Matured Cheddar won second prize in the Round Cheddar Category at the 2014 World Champion Cheese Contest in the US. This competition draws cheeses from all corners of the globe and this year saw 3000 international entries scrutinised by 19 international and 19 US cheese experts.



Healey's cheese maker, Desiree Stuart

Its round bandaged, raw milk cheddar performed the best out of the 22 South African cheeses that were judged and was pipped at the post with a score of 98.55 out of 100.

According to artisanal cheese maker Desiree Stuart - born and raised on Lourensford, where she oversees the small, close knit Healey's Cheddar team - this winning cheese was made in October 2013 and is still relatively young. "We will only make it available in October this year. However, it already boasts the nutty cheddar taste of the very popular English round bandaged cheeses." She adds that the complex savoury notes of the cheese are a result of the use of Friesian milk produced from natural grazing.



According to Kobus Mulder, international cheese consultant who also represented South Africa as a judge at the World Champion Cheese Contest, the cheese has a harmonious savoury and nutty flavour, which is in perfect balance with the saltiness and acidity. "For it to be judged the second best round cheddar cheese in the world means that it is an exceptional cheese. The fact that this particular cheese was not made especially for the world contest, but taken from everyday production stock means that the cheese maker applies excellent cheese making practices on a daily basis."

Cheese aficionados can sample a selection of the cheese at Waterkloof Estate at R40 per person or a cheese and wine tasting at R80 per person, which includes six estate wines. It also takes centre stage at new Winter Platter that is available from May until the end of October. Additional taste sensations on this platter include homemade meat terrine, the estate's own organic olives, sourdough bread and other cheeses at a cost of R130 per person. For more information, go to www.waterkloofwines.co.za.