



Alexandrina Cheese Company  
 Sneyd Road, Mt Jagged  
 Via Mt Compass South Australia  
 Mount Compass SA 5210

Call Factory 08 8554 9666  
[info@alexandrinacheese.com.au](mailto:info@alexandrinacheese.com.au)

Open Weekdays 12pm – 5pm  
 Weekends & public holidays 10am – 4.30pm  
 Closed Good Friday, Anzac Day & Christmas Day  
[www.alexandrinacheese.com.au](http://www.alexandrinacheese.com.au)



Handmade cheeses from our farm.

Enjoy the long flavours of our traditionally handmade, hard cheeses.



**Jersey cows.** It all starts each day with rich, creamy milk from eighty (well loved and individually named!) Jersey cows. They are fed on long green clover pasture, grown on the rolling hills of the family farm, nestled on the Fleurieu Peninsula, South Australia.

**Handmade.** The McCaul family began making cheese in 1902 and third generation Dan McCaul and his family are continuing the tradition of manufacturing premium quality cheeses in the purpose built cheese factory at Mt. Jagged.

**Tradition.** Using exclusive starter cultures and rennet, the manufacturing process has gone back in time over a hundred years, returning to the traditional methods of cheese making. Our boutique cheeses possess subtle variation in flavour – it is to be enjoyed knowing the seasonal variation of the Jersey cows milk, and the weekly turn of the cheesemakers hands.

**Time.** The cheese maker waits patiently in the storeroom near the old wooden boards for the cheese to mature before stamping the Alexandrina brand onto the cheeses. This quality check gives a seal of approval to each individual wheel.

“We actually turn the Cheddar in an open vat. We’ve gone back 99 years in time – the way my grandfather did when he was a lad. Dad started working in his father’s factory when he left school at the age of 15. His father started when he left school in 1902”

Dan McCaul, Cheesemaker

“When it come to cream Alexandrina Cheese Company’s pure jersey cream is worth the drive to Mt Jagged (near Mount Compass) it has a thick, velvety texture and the fantastic, almost forgotten taste of pure cream; a reminder of how some things used to be”

Ann Oliver, Consultant Chef/Food and Travel Writer

Award winning cheeses  
Established 2001



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