



# Long flavours.

Handmade cheeses from our farm on the Fleurieu Peninsula, South Australia



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



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.

## Jersey cows.

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.



**Handmade.** 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.

**Aged to perfection to bring out the exquisite long flavours.**



## Long flavours...

**Proudly the only South Australian maker of round eyed Dutch style cheeses.**

Gouda and Edam are made in an open vat using a special step during production, where the curds are pressed under the whey. The blocks of curd are pressed into shaped hoops, and the cheeses are immersed in a brine bath before waxing and maturing.



### CHEDDAR WHEELS

English Style

**Compass Farmhouse Cheddar:** 3 mths (neutral wax)

**Mt Jagged Mature Cheddar:** 9-12 mths (red wax)

**Alexandrina Cheese Company Cheddar:** 15-18 mths (black wax)

**Try our fresh Cheddar Curds** ~ available in 250g and 500g bags.

A cloth bound rinded Cheddar, made in an open vat using traditional Cheddaring techniques. The Cheddar Curd is stretched, milled and salted and the wheel is pressed in a large hoop. Our Cheddar has an intricate and well developed flavour profile. A grand Cheddar which is aged in our storeroom for the connoisseur of a fine cheese.

Awarded Gold Medals 2002 – 2006. Mt Jagged Mature Cheddar, South Australian Dairy Awards, Royal Adelaide Show.



### ROMANO & PEPATO WHEELS

Italian Style

**Finniss River Romano:** Aged 15 mths

**James' Flat Pepato:** Aged 15 mths

These cloth bound rinded cheeses are made by stirring the curds in an open vat. The unique flavour comes from the lipase enzymes that are added to the milk, and this matures to give a strong aroma and taste.

These hard cheeses are excellent for shaving or grating.

Romano, a close textured Italian style table cheese made from reduced fat Jersey milk.

Pepato, a piquant peppercorn infused Romano style cheese, with a mild pepper flavour profile.



### GOUDA WHEELS

Dutch Style

**Mt Magnificent Gouda**

**Mt Magnificent Gouda with Caraway**

A buttery full cream Jersey milk Gouda showcased in a neutral wax.

It has a warm golden colour with a delightful savoury flavour, and a smooth supple texture for slicing.

Our Spiced Gouda has a silky texture with a delicate spread of caraway seed, which provides strong aroma and flavour.

### EDAM BALLS

Dutch Style

**Encounter Bay Edam**

**Mini Edam**

Presented in a showy red waxed ball. This cheese has a beautiful silky texture and convey the characteristic round shiny eyes.

Our Edam provides a nutty sweet flavour to the palate. It has a delicate and creamy mouth-feel; with a firm, clean cutting texture.

Awarded 2006 Gold Medal - CheeseFest 06





Available Australia-wide  
direct from the rolling hills of  
the Fleurieu Peninsula,  
South Australia.

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