



Britain hails Woodside cheese

ADELAIDE company Woodside Cheese Wrights has been recognised as a world-class producer.

The company entered its Wakame blue cheese, made from local ingredients and adapted from a traditional gorgonzola recipe, into the World Cheese Awards. It was named one of the 55 best cheeses.

The awards, run by Britain's Fine Food Guild, included entries from more than 20 countries.

Woodside Cheese manager, head cheesemaker and owner Kris Lloyd was "absolutely delighted" that her cheese stood out among 2700 entries.

"People say that Australian cheese is no good, but obviously some of the judges in the UK thought it was okay," she said.

The company has entered the competition for the past three years.

Ms Lloyd said she always thought they had a chance of winning, given the quality of cheese they produced.

She started Woodside

Cheese Wrights from scratch 14 years ago, and said the award was excellent publicity for the Adelaide Hills. The award-winning cheese is one of the company's winter cheeses and is six months old. It will be available through the Woodside Cheese Wrights cellar door, open seven days a week from 10am to 4pm, and selected South Australian and interstate outlets.



The award-winning Wakame blue cheese is made from local ingredients and adapted from a traditional gorgonzola recipe.