



**DON'T MISS WINTER REDS CELLAR DOOR WEEKEND 27-28 JULY, SEE P14.**

### Hard lessons

Woodside Cheese Wrights is launching cheddar-making classes in July, making goat's, cow's and mixed milk cheddars. "It takes a bit longer than fresh cheeses, but we'll use a compressed method that people will be able to use at home," cheesemaker Kris Lloyd says. **\$180pp (includes tasting masterclass), woodsidecheese.com.au**



Lightly salted with Murray River salt flakes, Woodside Cheese Wright's cultured butters are a luxe addition to fresh bread, steak, a simple risotto or pasta or lightly fried mushrooms with parsley. **\$5/115g**