

SAY CHEESE TO A NEW FESTIVAL

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EXPANDED MENU: Jeff Wright (Vale Brewing), Kris Lloyd (Woodside Cheese), Sarah Crabb (Mojo Kombucha) and Alex Knoll (Barossa Fine Foods) are all involved in the revamped Ferment the Festival, which takes place later this year. Picture: CALUM ROBERTSON

ONE of Adelaide's favourite festivals has expanded from celebrating cheese into a new event for all fermented foods and beverages.

Kris Lloyd, the founder of CheeseFest, is inviting producers of everything from charcuterie to chocolate, beer to kombucha, to take part in Ferment the Festival, in Rymill Park, later this year.

The event has been given financial backing by the State Government and is expected to involve more than 120 local businesses and suppliers.

CheeseFest ran for 10 years, at its peak attracting more than 20,000 people, until it was put on hold last year.

"I wanted it to be a progression on what had already been built and a festival with a great story behind it," Ms Lloyd, of Woodside Cheese Wrights, said.

Ferment, to run from October 20-22, will include tastings, masterclasses and sessions with leading producers. Patrons will be able to relax in a beer/cider garden, a gin and tonic bar or just enjoy a pot of tea.