

Coming soon: New gin cheese for luxury lovers

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LUXURY cheese lovers are being promised it will be worth the wait for an exciting new product in the wings from Barossa Valley Cheese Company to be launched early next year.

Director Victoria McClurg, pictured, said the new hard cheese has been in making for 12 months now in close partnership with a Barossa Valley gin producer. "After 15 years in business making soft and fresh cheeses, we have started working on hard cheeses to build a luxury premium product.

"We can do more with hard cheeses in terms of flavour and there are a couple of local companies we are working with on building those really distinctive offerings," she told *The Advertiser*.

"The first one will be a hard goat's milk cheese matured with Barossa gin.

"It will only be available in our cellar door and through our online store from early next year," she said.

"There's a lot of research and development into the product, so that we can really value add and bring it that exclusivity to the cheese. It's part of our future growth strategy for the business."

The as-yet unnamed cheese will be part of a select range being developed by the company at its purpose-built facility in Angaston.

The business employs 17 staff across its production and retail operations, including its seven-day cellar door. Ms McClurg said the group was also looking at plans to export some of its luxury offerings overseas.