



MEET OUR CHEESES

A quick guide to the cheeses handcrafted by our family in the Hunter Valley.



RILEY'S FROMAGE BLANC

SILKY - FRESH - DELICATE



SALTED CARAMEL FROMAGE BLANC

SWEET - BUTTERY - DECADENT



HUNTER VALLEY SALAD FRESCO

LIGHT - FRESH - CLEAN



GRAPEVINE ASH & BASIL MARINATED FETTA

EARTHY - CREAMY - HERBACEOUS



BRANXTON BRIE

CREAMY - BUTTERY - LUXURIOUS



GRAPEVINE ASH BRIE

EARTHY - ELEGANT - DISTINCTIVE



BLOOMY DUO

UNIQUE - CREAMY - ARTISAN



POKOLBIN WHITE NATURAL RIND

CREAMY - RUSTIC - LINGERING



HUNTER GOLD WASHED RIND

RICH - SAVOURY - SIGNATURE



WATAGANS TOMME

ALPINE - NUTTY - CREAMY



HARRIGAN'S VINTAGE CHEDDAR (3 YEARS)

BOLD - RICH - TIMELESS



BROKENBACK VINTAGE CHEDDAR (5 YEARS)

POWERFUL - COMPLEX - INTENSE



HUNTERZOLA

CREAMY - BALANCED - DISTINCTIVE

SCAN TO DISCOVER

Full tasting notes, pairings and serving ideas.

Crafted by our family. Shared with yours.

FAMILY OWNED SINCE 1995



Looking forward
to welcoming you
tomorrow cheese lovers!



RILEY'S FROMAGE BLANC

SILKY • FRESH • DELICATE



MEET RILEY'S FROMAGE BLANC

Created by Riley and handcrafted in small batches, our Fromage Blanc is a versatile, fresh cheese with a beautiful silky texture and delicate flavour.

Made using quality local milk and traditional methods, it is gently drained to achieve a **soft**, spreadable consistency while preserving its natural creaminess and **subtle** tang.

Light, luxurious and incredibly versatile, Riley's Fromage Blanc is perfect savoured simply or used in both **sweet** and **savoury** dishes.

TASTING NOTES



TEXTURE

Silky, smooth and creamy.



AROMA

Fresh milk with a gentle lactic note.



FLAVOUR

Mild, clean and slightly tangy.



BEST SERVED

Serve chilled for a light, refreshing experience.

PERFECT PAIRINGS



WINE PAIRINGS

- Sauvignon Blanc
- Semillon
- Sparkling Wine
- Rosé



NON-ALCOHOLIC PAIRINGS

- Sparkling Water with Lemon
- Cucumber & Mint Cooler
- Ginger Beer
- Green Tea



DELICIOUS COMPANIONS

- Fresh Berries
- Honey
- Stone Fruit
- Roasted Nuts
- Olive Oil
- Fresh Herbs

DELICIOUS WAYS TO ENJOY



Spread on crusty bread with olive oil and sea salt.



Top with fresh fruit and a drizzle of honey.



Use in both sweet and savoury recipes.



Toss through pasta with herbs and lemon.



Add to cheesecakes, desserts and dips.



From Our Cheesemakers

We gently drain our Fromage Blanc to create its silky texture. Enjoy it straight from the fridge for a light, fresh taste, or allow it to come to room temperature to soften slightly and release its creamy character.



Hunter Valley Favourite

We love Riley's Fromage Blanc with fresh berries, a drizzle of local honey and toasted almonds. Simple, elegant and the perfect way to enjoy the fresh, delicate flavour of this beautiful cheese.



HUNTER VALLEY
CHEESE COMPANY
• POKOLBIN NSW •

HANDCRAFTED IN THE HUNTER VALLEY
— since 1994 —



Crafted by our family. Shared with yours.

FAMILY OWNED SINCE 1995



SALTED CARAMEL FROMAGE BLANC

SILKY • SWEET • INDULGENT

MEET SALTED CARAMEL FROMAGE BLANC

Our Fromage Blanc is lovingly swirled with rich, buttery salted caramel to create a beautifully balanced blend of creamy, sweet and savoury.

Handcrafted in small batches using quality local milk and traditional methods, it has a silky smooth texture and delicate tang, perfectly complemented by ribbons of golden caramel.

Enjoy it straight from the jar as a luxurious treat, or use it to elevate your favourite desserts and dishes.

TASTING NOTES



TEXTURE

Silky, smooth and creamy.



AROMA

Fresh milk with a hint of caramel and sea salt.



FLAVOUR

Sweet, buttery caramel balanced with a gentle tang and touch of sea salt.



BEST SERVED

Serve chilled for the ultimate indulgence.

PERFECT PAIRINGS



WINE PAIRINGS

- Moscato
- Late Harvest Riesling
- Tawny Port
- Sparkling Wine



NON-ALCOHOLIC PAIRINGS

- Sparkling Apple Juice
- Caramel Latte
- Chai Tea
- Hot Chocolate



DELICIOUS COMPANIONS

- Fresh Berries
- Poached Pear
- Banana
- Chocolate
- Granola
- Roasted Nuts

DELICIOUS WAYS TO ENJOY



Enjoy straight from the jar for a moment of indulgence.



Layer with granola and fresh fruit for a quick and easy parfait.



Spoon over pancakes, waffles or French toast.



Swirl into cheesecakes, ice cream or mousse.



Serve with shortbread, biscuits or dark chocolate.



From Our Cheesemakers

We start with our classic Fromage Blanc and slowly swirl in our homemade salted caramel, made with real butter and a touch of sea salt, to create the perfect balance of creamy, sweet and savoury.



Hunter Valley Favourite

We love enjoying Salted Caramel Fromage Blanc with fresh berries, a drizzle of extra caramel and toasted almonds. Simple, indulgent and absolutely irresistible.



HUNTER VALLEY
CHEESE COMPANY
- POKOLBIN NSW -

HANDCRAFTED IN THE HUNTER VALLEY

since 1994



Crafted by our family. Shared with yours.

FAMILY OWNED SINCE 1995



HUNTER VALLEY SALAD FRESCO

FRESH • HERBY • VERSATILE



MEET HUNTER VALLEY SALAD FRESCO

Our Salad Fresco is a fresh, soft cheese marinated with herbs, garlic and roasted capsicum in extra virgin olive oil for vibrant flavour and versatility.

Handcrafted in small batches using quality local milk and traditional methods, it has a light, crumbly texture and a clean, tangy taste that lifts every dish.

Perfect in salads, on antipasto boards or as part of everyday meals, Salad Fresco brings a touch of the **Mediterranean** to your table.

TASTING NOTES



TEXTURE

Soft, crumbly and creamy.



AROMA

Fresh herbs with garlic and capsicum notes.



FLAVOUR

Light, tangy and vibrant with a herby finish.



BEST SERVED

Serve at room temperature for the best flavour.

PERFECT PAIRINGS



WINE PAIRINGS

- Hunter Valley Semillon
- Sauvignon Blanc
- Rosé
- Pinot Grigio



NON-ALCOHOLIC PAIRINGS

- Sparkling Lemonade
- Cucumber & Mint Cooler
- Ginger Beer
- Iced Green Tea



DELICIOUS COMPANIONS

- Cherry Tomatoes
- Mixed Leaves
- Cucumber
- Roasted Capsicum
- Olives
- Artichokes
- Red Onion
- Crusty Bread

DELICIOUS WAYS TO ENJOY



Toss through green salads for a fresh, flavourful boost.



Add to antipasto platters with olives, dips and charcuterie.



Crumble over pasta with olive oil, lemon and herbs.



Spread on sourdough or toast and top with greens or roasted veggies.



Serve with grilled meats, roasted vegetables or barbecue dishes.



From Our Cheesemakers

We marinate our Salad Fresco in small batches using premium extra virgin olive oil, fresh herbs, garlic and roasted capsicum. This traditional technique enhances the natural freshness of the cheese and creates a beautifully balanced, Mediterranean-inspired flavour.



Hunter Valley Favourite

A local favourite for good reason! Our Salad Fresco is the ultimate all-rounder—fresh, vibrant and incredibly versatile. It brings a taste of the Mediterranean to your table, every day.



HUNTER VALLEY
— CHEESE COMPANY —
• POKOLBIN NSW •

HANDCRAFTED IN THE HUNTER VALLEY

since 1994



Crafted by our family. Shared with yours.

FAMILY OWNED SINCE 1995



GRAPEVINE ASH & BASIL MARINATED FETA

AROMATIC • HERBAL • MEMORABLE



MEET GRAPEVINE ASH & BASIL MARINATED FETA

Creamy feta is elevated with the earthy luxury of grapevine ash and the fresh brightness of basil, then marinated in extra virgin olive oil.

Handcrafted in small batches using quality local milk and traditional methods, it has a crumbly yet creamy texture and a bold, balanced flavour.

Perfect in salads, with crusty bread, or as part of a cheese platter, it's a Mediterranean-inspired classic with a distinctive Hunter Valley twist.

TASTING NOTES



TEXTURE

Crumbly yet creamy with a delicate bite.



AROMA

Fresh basil with earthy ash and a hint of herbs.



FLAVOUR

Savory and tangy with herbal notes and a smooth finish.



BEST SERVED

Serve at room temperature for the best flavour.

PERFECT PAIRINGS



WINE PAIRINGS

- Hunter Valley Semillon
- Sauvignon Blanc
- Rosé
- Pinot Grigio



NON-ALCOHOLIC PAIRINGS

- Sparkling Water with Lemon
- Cucumber & Mint Cooler
- Ginger Beer
- Iced Green Tea



DELICIOUS COMPANIONS

- Kalamata Olives
- Cucumber
- Semi-Dried Tomatoes
- Crusty Bread
- Mixed Leaves
- Roasted Capsicum

DELICIOUS WAYS TO ENJOY



Add to Greek salads or Mediterranean bowls.



Serve on a cheeseboard with olives, dips and charcuterie.



Crumble over roasted vegetables or grilled meats.



Toss through pasta with olive oil, lemon and herbs.



Top flatbreads or pizzas before baking.



From Our Cheesemakers

We coat our feta in grapevine ash from local vineyards before marinating with fresh basil and herbs. This traditional technique adds a beautiful earthy depth that pairs perfectly with the creamy feta and fragrant basil.



Hunter Valley Favourite

Our Grapevine Ash & Basil Marinated Feta is a standout on any platter and a must-have in your fridge. Fresh, herby and full of flavour—it's simply irresistible.



HUNTER VALLEY
— CHEESE COMPANY —
• POKOLBIN NSW •

HANDCRAFTED IN THE HUNTER VALLEY

since 1994



Crafted by our family. Shared with yours.

FAMILY OWNED SINCE 1995



BRANXTON BRIE

CREAMY • BUTTERY • LUXURIOUS



MEET BRANXTON BRIE

Named after the historic township of Branxton in the Hunter Valley, this classic French-style Brie is one of our signature cheeses and a firm favourite with visitors.

Handcrafted in small batches using quality local milk, Branxton Brie develops a delicate white bloomy rind that protects its beautifully soft centre.

When young, it offers fresh cream flavours with subtle mushroom notes. As it matures, the centre becomes irresistibly silky, revealing rich buttery flavours and a smooth, lingering finish.

Elegant, approachable and wonderfully versatile, it's perfect for any occasion.

TASTING NOTES



TEXTURE

Soft, silky and beautifully creamy.



AROMA

Fresh cream with delicate mushroom and earthy notes.



FLAVOUR

Rich buttery character with a mild, balanced finish.



BEST SERVED

Allow to reach room temperature for around 30 minutes before serving.

PERFECT PAIRINGS



WINE PAIRINGS

- Sparkling Wine
- Champagne
- Hunter Valley Chardonnay
- Pinot Noir



NON-ALCOHOLIC PAIRINGS

- Sparkling Apple Juice
- Sparkling Pear Juice
- Elderflower Spritz
- Homemade Lemonade
- White Tea



DELICIOUS COMPANIONS

- Hunter Valley Honey
- Fresh Pear
- Strawberries
- Fig Paste
- Walnuts
- Artisan Fruit Bread
- Gourmet Wafers

DELICIOUS WAYS TO ENJOY



Serve on a cheeseboard with fresh seasonal fruit.



Bake whole with rosemary and honey for effortless entertaining.



Spread generously over warm sourdough or a fresh baguette.



Add to gourmet sandwiches with ham, rocket and caramelised onion.



Finish a homemade pizza after baking for a luxurious creamy topping.



From Our Cheesemakers

Branxton Brie is at its very best when served at room temperature. Removing it from the refrigerator around 30 minutes before serving allows the centre to soften naturally, bringing out its rich buttery flavour and wonderfully creamy texture.



Hunter Valley Favourite

Our favourite way to enjoy Branxton Brie is with fresh pear, local Hunter Valley honey, artisan fruit bread and a chilled glass of Hunter Valley Chardonnay.

Simple, elegant and unmistakably Hunter Valley.



HUNTER VALLEY
CHEESE COMPANY
• POKOLBIN NSW •

HANDCRAFTED IN THE HUNTER VALLEY
— since 1994 —



Crafted by our family. Shared with yours.

FAMILY OWNED SINCE 1995



GRAPE VINE ASH BRIE

EARTHY • CREAMY • DISTINCTIVE



MEET GRAPE VINE ASH BRIE

A classic French-style Brie with a distinctive Hunter Valley twist.

We hand-rub each wheel with fine grape vine ash, creating a striking rind that adds depth, earthiness and a subtle hint of minerality.

Inside, the Brie is luxuriously creamy and buttery, with a mellow, silky texture that evolves beautifully as it ripens.

Elegant yet approachable, it's perfect for those who love a Brie with character.

TASTING NOTES



TEXTURE

Creamy, smooth and luscious.



AROMA

Mushroom and earthy with a gentle hint of ash.



FLAVOUR

Buttery and mellow with earthy, savoury undertones.



BEST SERVED

Serve at room temperature for the best experience.

PERFECT PAIRINGS



WINE PAIRINGS

- Hunter Valley Chardonnay
- Semillon
- Pinot Noir
- Sparkling Wine



NON-ALCOHOLIC PAIRINGS

- Sparkling Apple Juice
- Elderflower Spritz
- Pear Juice
- Herbal Tea



DELICIOUS COMPANIONS

- Fresh Pear
- Honey
- Walnuts
- Fig Paste
- Roasted Nuts
- Crusty Bread

DELICIOUS WAYS TO ENJOY



Serve on a cheeseboard with fruits, nuts and artisan accompaniments.



Top warm sourdough toast with honey and thyme.



Melt into pasta or risotto for a luxuriously creamy finish.



Bake whole with rosemary and garlic for an indulgent centrepiece.



Add to gourmet pizzas with mushrooms, walnuts and caramelised onion.



From Our Cheesemakers

We carefully rub each Brie with fine grape vine ash, a traditional method that not only creates a beautiful natural rind but also enhances the flavour and helps the cheese mature gracefully.

It's this attention to detail that gives our Brie its distinctive Hunter Valley character.



Hunter Valley Favourite

A true crowd-pleaser, our Grape Vine Ash Brie is perfect for long lunches, celebrations and intimate gatherings. Local, handcrafted and full of character—it's a standout on any table.



HUNTER VALLEY
CHEESE COMPANY
POKOLBIN NSW

HANDCRAFTED IN THE HUNTER VALLEY
— since 1994 —



Crafted by our family. Shared with yours.

FAMILY OWNED SINCE 1995



BLOOMY DUO

CREAMY • SMOOTH • INDULGENT



MEET BLOOMY DUO

Two beautiful cheeses, perfectly paired.

Our Bloomy Duo brings together a classic French-style Brie with a soft, creamy centre and a rich, washed rind cheese with a mellow, savoury bite.

Handcrafted in small batches using quality local milk and traditional methods, this duo offers contrast, balance and exceptional flavour.

Ideal for sharing, entertaining or simply enjoying the best of both worlds.

TASTING NOTES



TEXTURE

Silky, creamy and luscious.



AROMA

Delicate mushroom and cream with a hint of earthiness.



FLAVOUR

Mild and buttery Brie paired with a richer, mellow washed rind.



BEST SERVED

Serve at room temperature for the full flavour experience.

PERFECT PAIRINGS



WINE PAIRINGS

- Hunter Valley Chardonnay
- Semillon
- Pinot Noir
- Sparkling Wine



NON-ALCOHOLIC PAIRINGS

- Sparkling Apple Juice
- Pear Juice
- Elderflower Spritz
- Herbal Tea



DELICIOUS COMPANIONS

- Fresh Berries
- Honey
- Roasted Nuts
- Quince Paste
- Dried Apricots
- Crusty Bread

DELICIOUS WAYS TO ENJOY



Create a beautiful cheese board with contrasting flavours and textures.



Spread on warm bread with honey or fig jam.



Melt into pasta or vegetable dishes for a creamy finish.



Bake whole and serve with roasted vegetables and herbs.



Perfect for entertaining, sharing and special occasions.



From Our Cheesemakers

Bloomy Duo celebrates two traditional cheese styles that complement each other beautifully. Handcrafted with care and passion, each cheese brings its own character to the table, creating the perfect balance of mild and mellow.



Hunter Valley Favourite

Bloomy Duo is a go-to for cheese lovers. Versatile, indulgent and always a crowd-pleaser, it's the perfect addition to any gathering or a well-deserved treat at the end of the day.



HUNTER VALLEY
CHEESE COMPANY
POKOLBIN NSW

HANDCRAFTED IN THE HUNTER VALLEY
since 1994



Crafted by our family. Shared with yours.

FAMILY OWNED SINCE 1995



POKOLBIN WHITE NATURAL RIND

SOFT • CREAMY • ELEGANT



MEET POKOLBIN WHITE NATURAL RIND

Inspired by the beauty of our region, Pokolbin White is a soft-ripened cheese with a delicate natural rind and a beautifully creamy centre.

Handcrafted in small batches using quality local milk and traditional methods, it has a silky texture, mild flavour and a gentle earthy finish.

Perfect on a cheese board, paired with fresh produce or enjoyed simply with warm crusty bread and a glass of your favourite wine.

TASTING NOTES



TEXTURE

Silky, smooth and creamy.



AROMA

Delicate and fresh with a hint of mushroom.



FLAVOUR

Mild and buttery with a subtle earthy finish.



BEST SERVED

Serve at room temperature for the best experience.

PERFECT PAIRINGS



WINE PAIRINGS

- Hunter Valley Chardonnay
- Semillon
- Rosé
- Pinot Gris



NON-ALCOHOLIC PAIRINGS

- Sparkling Apple Juice
- Pear Juice
- Elderflower Spritz
- Herbal Tea



DELICIOUS COMPANIONS

- Fresh Grapes
- Honey
- Roasted Nuts
- Quince Paste
- Dried Apricots
- Crusty Bread

DELICIOUS WAYS TO ENJOY



Serve on a cheese board with fruit, nuts and artisan accompaniments.



Spread on warm bread and drizzle with honey.



Add to salads for a creamy, mild contrast.



Bake whole and serve with roasted vegetables and herbs.



Melt into pasta or risotto for a rich, luxurious finish.



From Our Cheesemakers

Pokolbin White is handcrafted with care in small batches, using traditional techniques that allow the cheese to develop its natural rind and creamy texture. Our passion for quality and our region shines through in every wheel.



Hunter Valley Favourite

Loved for its creamy texture, mild flavour and natural rind, Pokolbin White is a true favourite of locals and visitors alike. Elegant, versatile and always a crowd-pleaser.



HUNTER VALLEY
CHEESE COMPANY
— POKOLBIN NSW —

HANDCRAFTED IN THE HUNTER VALLEY
— since 1994 —



Crafted by our family. Shared with yours.

FAMILY OWNED SINCE 1995



HUNTER GOLD WASHED RIND

CREAMY • NUTTY • INDULGENT



MEET HUNTER GOLD WASHED RIND

A signature cheese from the Hunter Valley, Hunter Gold Washed Rind is creamy, rich and beautifully balanced.

Handcrafted in small batches using quality local milk and traditional methods, our cheese is gently washed to develop its golden rind and depth of flavour.

Smooth, nutty and indulgent with a hint of savoury complexity, it's a true crowd-pleaser and a must-try for any cheese lover.

TASTING NOTES



TEXTURE

Soft, creamy and supple.



AROMA

Nutty and savoury with a gentle earthiness.



FLAVOUR

Rich, creamy and well-balanced with a nutty finish.



BEST SERVED

Serve at room temperature for the best experience.

PERFECT PAIRINGS



WINE PAIRINGS

- Hunter Valley Chardonnay
- Semillon
- Pinot Gris
- Rosé



NON-ALCOHOLIC PAIRINGS

- Sparkling Apple Juice
- Pear Juice
- Elderflower Spritz
- Herbal Tea



DELICIOUS COMPANIONS

- Fresh Grapes
- Honey
- Roasted Nuts
- Quince Paste
- Dried Apricots
- Crusty Bread

DELICIOUS WAYS TO ENJOY



Serve on a cheese board with fruit, nuts and artisan accompaniments.



Spread on warm bread and drizzle with honey.



Add to salads for a creamy, mild contrast.



Bake whole and serve with roasted vegetables and herbs.



Melt into pasta or risotto for a rich, luxurious finish.



From Our Cheesemakers

Our Hunter Gold Washed Rind is handcrafted with care in small batches. The gentle washing process helps create its golden rind and develops the cheese's smooth texture and complex flavour. It's our passion for tradition and quality that makes Hunter Gold truly special.



Hunter Valley Favourite

Hunter Gold Washed Rind is beloved by locals and visitors alike for its creamy texture, nutty flavour and golden washed rind.

A true Hunter Valley favourite, perfect for any occasion and always a crowd-pleaser.



HUNTER VALLEY
CHEESE COMPANY
- POKOLBIN NSW -

HANDCRAFTED IN THE HUNTER VALLEY
— since 1994 —



Crafted by our family. Shared with yours.

FAMILY OWNED SINCE 1995



WATAGANS TOMME

MILD • CREAMY • EARTHY



MEET WATAGANS TOMME

Inspired by the beauty of the Watagan Mountains, our Tomme is a classic mountain-style cheese with a soft, creamy interior and a rustic natural rind.

Handcrafted in small batches using quality local milk and traditional methods, it offers a mild, buttery flavour with gentle earthy notes.

Versatile and approachable, it's perfect for everyday enjoyment and any occasion.

TASTING NOTES



TEXTURE

Smooth, creamy and supple.



AROMA

Mild and fresh with a hint of earthiness.



FLAVOUR

Mild, buttery and gently earthy with a clean finish.



BEST SERVED

Serve at room temperature for the best experience.

PERFECT PAIRINGS



WINE PAIRINGS

- Hunter Valley Chardonnay
- Semillon
- Pinot Gris
- Light Red (Pinot Noir)



NON-ALCOHOLIC PAIRINGS

- Sparkling Apple Juice
- Pear Juice
- Elderflower Spritz
- Herbal Tea



DELICIOUS COMPANIONS

- Fresh Berries
- Honey
- Roasted Nuts
- Quince Paste
- Dried Apricots
- Crusty Bread

DELICIOUS WAYS TO ENJOY



Serve on a cheese board with fruit, nuts and artisan accompaniments.



Spread on warm bread and drizzle with honey.



Add to salads for a creamy, mild contrast.



Bake whole and serve with roasted vegetables and herbs.



Melt into pasta or risotto for a rich, comforting finish.



From Our Cheesemakers

Watagans Tomme is handcrafted with care in small batches. Inspired by the Watagan Mountains, our cheesemakers use traditional techniques to create a cheese with a soft interior, rustic rind and a true sense of place.



Hunter Valley Favourite

A local favourite for its mild, creamy flavour and rustic charm. Watagans Tomme is loved by locals and visitors alike and is the perfect cheese for sharing and everyday enjoyment.



HUNTER VALLEY
CHEESE COMPANY
POKOLBIN NSW

HANDCRAFTED IN THE HUNTER VALLEY
— since 1994 —



Crafted by our family. Shared with yours.

FAMILY OWNED SINCE 1995



HARRIGAN'S (3YR) VINTAGE CHEDDAR

BOLD • COMPLEX • TIMELESS

MEET HARRIGAN'S (3YR) VINTAGE CHEDDAR

Our signature Vintage Cheddar is aged for a minimum of 3 years to develop a rich, complex flavour and crumbly texture.

Handcrafted in small batches using quality local milk and traditional methods, it delivers deep savoury notes with a long, satisfying finish.

Bold and full-bodied, it's the perfect cheese for those who appreciate patience, craftsmanship and true depth of flavour.

TASTING NOTES



TEXTURE

Firm, crumbly and crystalline.



AROMA

Rich and nutty with caramel and butterscotch notes.



FLAVOUR

Bold, savoury and complex with a long, lingering finish.



BEST SERVED

Serve at room temperature for the best experience.

PERFECT PAIRINGS



WINE PAIRINGS

- Hunter Valley Shiraz
- Cabernet Sauvignon
- Tawny Port
- Vintage Port



NON-ALCOHOLIC PAIRINGS

- Sparkling Apple Juice
- Pear Juice
- Dark Grape Juice
- Herbal Tea



DELICIOUS COMPANIONS

- Fresh Grapes
- Honey
- Roasted Nuts
- Quince Paste
- Dried Apricots
- Crusty Bread

DELICIOUS WAYS TO ENJOY



Enjoy on a cheese board with fruit, nuts and artisan accompaniments.



Spread on warm bread with honey or chutney.



Add to salads for a bold, savoury kick.



Grate over pasta, risotto or baked dishes.



Pair with a bold red wine or a glass of port.



From Our Cheesemakers

Harrigan's Vintage Cheddar is crafted with tradition and time. A minimum of 3 years maturation allows the cheese to develop its signature depth, complexity and beautifully crumbly texture. A true testament to patience, craftsmanship and passion.



Hunter Valley Favourite

Loved by locals and visitors alike, Harrigan's (3YR) Vintage Cheddar is a true Hunter Valley treasure. Aged to perfection and full of character, it's the ultimate cheese for cheese lovers and collectors.



HUNTER VALLEY
CHEESE COMPANY
POKOLBIN NSW

HANDCRAFTED IN THE HUNTER VALLEY
since 1994



Crafted by our family. Shared with yours.

FAMILY OWNED SINCE 1995



BROKENBACK (5YR) VINTAGE CHEDDAR

BOLD • COMPLEX • EXTRA MATURE

MEET BROKENBACK (5YR) VINTAGE CHEDDAR

Our premium Vintage Cheddar is aged for a minimum of 5 years to develop a deeply complex flavour and beautifully crumbly texture.

Handcrafted in small batches using quality local milk and traditional methods, it delivers layers of rich, savoury notes with a long, satisfying finish.

Bold, robust and refined, it's the ultimate cheddar for true cheese lovers and special occasions.

TASTING NOTES



TEXTURE

Firm, crumbly and crystalline.



AROMA

Deep, nutty and rich with hints of caramel and aged milk.



FLAVOUR

Bold and savoury with intense umami and a long, lingering finish.



BEST SERVED

Serve at room temperature for the best experience.

PERFECT PAIRINGS



WINE PAIRINGS

- Hunter Valley Shiraz
- Cabernet Sauvignon
- Tawny Port
- Vintage Port



NON-ALCOHOLIC PAIRINGS

- Sparkling Apple Juice
- Pear Juice
- Dark Grape Juice
- Herbal Tea



DELICIOUS COMPANIONS

- Fresh Grapes
- Honey
- Roasted Nuts
- Quince Paste
- Dried Apricots
- Crusty Bread

DELICIOUS WAYS TO ENJOY



Enjoy on a cheese board with fruit, nuts and artisan accompaniments.



Spread on warm bread with honey or chutney.



Add to salads for a bold, savoury kick.



Grate over pasta, risotto or baked dishes.



Pair with a bold red wine or a glass of port.



From Our Cheesemakers

Brokenback (5YR) Vintage Cheddar is crafted with traditional methods and aged for at least 5 years to achieve maximum depth of flavour and the perfect crumbly texture.

A true labour of time and care, made for those who appreciate the finest.



Hunter Valley Favourite

A local favourite and award-winning cheese, Brokenback (5YR) Vintage Cheddar is loved by locals and visitors alike.

Aged to perfection and full of character, it's the ultimate cheese for cheese lovers and collectors.



HUNTER VALLEY
CHEESE COMPANY
POKOLBIN NSW

HANDCRAFTED IN THE HUNTER VALLEY
since 1994



Crafted by our family. Shared with yours.

FAMILY OWNED SINCE 1995

13 / 14



HUNTERZOLA

PUNCTURED • CREAMY • DISTINCTIVE



MEET HUNTERZOLA

Hunterzola is a handcrafted blue cheese inspired by traditional European techniques and aged with care in the Hunter Valley.

We puncture the cheese with stainless steel needles, allowing oxygen to interact with cultures – encouraging the iconic blue veining and rich, complex flavour.

Creamy, tangy and perfectly balanced, Hunterzola is a true celebration of craft, patience and flavour.

TASTING NOTES



TEXTURE

Creamy and smooth with a soft, yielding texture.



AROMA

Rich, tangy and earthy with hints of mushroom and cream.



FLAVOUR

Bold and savoury with creamy blue notes and a gentle tang.



BEST SERVED

Serve at room temperature for the best experience.

PERFECT PAIRINGS



WINE PAIRINGS

- Hunter Valley Semillon
- Chardonnay
- Shiraz
- Tawny Port



NON-ALCOHOLIC PAIRINGS

- Sparkling Apple Juice
- Pear Juice
- Pomegranate Juice
- Herbal Tea



DELICIOUS COMPANIONS

- Fresh Figs
- Honey
- Walnuts
- Quince Paste
- Dried Apricots
- Crusty Bread

DELICIOUS WAYS TO ENJOY



Enjoy on a cheese board with fruit, nuts and artisan accompaniments.



Spread on warm bread and drizzle with honey.



Add to salads for a bold, creamy contrast.



Bake into pasta, risotto or baked dishes.



Pair with a bold red wine or a glass of port.



From Our Cheesemakers

Hunterzola is crafted using traditional blue cheesemaking techniques. Each wheel is punctured with stainless steel needles to allow oxygen to encourage the natural blue veining. It's a labour of love that creates a cheese with depth, character and balance.



Hunter Valley Favourite

A local favourite for its creamy texture, beautiful blue veining and bold flavour. Hunterzola is loved by cheese lovers and visitors alike – the perfect choice for sharing and savouring.



HUNTER VALLEY
CHEESE COMPANY
POKOLBIN NSW

HANDCRAFTED IN THE HUNTER VALLEY
— since 1994 —



Crafted by our family. Shared with yours.

FAMILY OWNED SINCE 1995

14 / 14