

## **Cockatoo Ridge NV BRUT**

**Wine:** Brut

**Vintage:** NV

**Region:** South Eastern Australia

**Grape Varieties:** Semillion, Chardonnay, and Blanc de Noir

**Winemaker's Comments:** Sparkling wine demands the most serious attention in this making. Sourcing grapes across regional and state boundaries provides variety and complexity.

Cockatoo Ridge NV is blended between two or three years' harvest to provide consistency, reliability and further interest to the flavour. Bottle fermentation and the subsequent period of resting on lees provides both the natural effervescence and the soft, creaminess so desirable in quality sparkling wine.

Description: This wine shows a slight pink tinge, resulting from the addition of Pinot Noir to the blend displays a bouquet of melons and toast with a complex, dry, full flavoured palate and creamy mousse, with perfect acidity providing a long refreshing finish.

## **SweetGrass Dairy Fresh Goat Pecan Encrusted**



**Ingredients:** Cultured pasteurized goat milk, pecans, salt, enzymes.

**Type:** Goat's milk cheese; soft-ripened with a white, bloomy rind; earthy and nutty; aged about 3 weeks.

**Size and Shape:** 6 oz or about 1/3 lb each; about 2" high and 3" across the base in a pyramid shape. The rind is edible and affinage takes about 10 to 14 days.

**General Characteristics:** The Georgia Pecan chevre is a result of the search for something to help us to be identified as a South Georgia Farm. It has now become our signature cheese since our state is known for our great pecans.

**Tasting Notes:** This cheese has a pure white interior, surrounded by layer of pecans, and thin to medium white, bloomy rind on the exterior. The young Pecan chevre has a very velvety center, but as the cheese ages, the interior becomes a dry, crumbly texture. The tanginess of the goat cheese is really complimented by the nutty taste of the ground organic pecans.

**Appropriate Wine:** A full-bodied white wine would bring out the nuttiness and smoothness of the pecan chevre. Try a Puligny Montrachet or big Californian Chardonnay.

**Serving Suggestions:** We often serve this cheese with rustic walnut bread, ripe peaches (or even a peach marmalade), nuts, sweet dates, or alone on a cheese plate.

**Care for the Cheese:** Let the cheese sit at room temperature for at least an hour before serving. The cheese should be wrapped with wax paper or plastic wrap and stored in the bottom shelf of your refrigerator if there are any leftovers. It will occasionally develop some blue mold on the rind which is completely safe to eat. The recommended shelf life is seven to ten days, although the cheese will last up to three weeks after purchase. The texture will become drier and the flavor will become more prominent with age.

<http://www.sweetgrassdairy.com/gapecan.html>