



## CHEESE WATCH

VIKKI LEE GOODE, organiser of the NZ Champions of Cheese Awards, shares a current favourite.

**AS A READER** of *Cuisine*, there's a high chance you are an oenophile, perhaps a turophile or quite possibly both. If that has you reaching for the dictionary, then all you need to know is it's an apt description of someone who enjoys wine and cheese with a passion.

The perfect pairing of wine and cheese has satiated appetites for centuries. So when a clever little New Zealand cheese company decides to mix the two, with wine *on* cheese, you know it could be something special. The company's name, The Drunken Nanny, hints at the source of its inspiration. Starting with great goat's milk from their own herd in Martinborough, the Goodman family has created a fabulous, flavoursome cheese that is washed in sauvignon blanc from the same region.

The aptly named Savvy Washed Rind has a peachy-coloured rind from the natural flora present in the traditional cheesemaking process, and is regularly bathed in wine as it ripens. Bring it to room temperature and this little camembert round will reveal a plump, moist interior that oozes flavour. It's intense, hearty, robust, even a bit meaty.

For a true turophile, the washed rind is hard to pass up. And this is certainly not a cheese to be ignored. Those who find its delicious stinkiness too much to handle will tell you it has the subtle smell of wet socks. A young Savvy Washed Rind has notes of fresh hay with a delicate minerality. Leave it to age and a full pungent earthiness will emerge. Don't fear the aroma. The reward is an award-winning cheese that packs lots of flavour.