

part two

A world of goat cheese

by Ann Morgan

Amanda and Lindsey Goodman live on their 300 hectare rolling to flat family farm that is home to their beef, sheep and herd of dairy goats.



Amanda's parents David and Wendy Fairbrother also live on the property which they purchased some 40 years ago.

Building up a herd of dairy goats, Amanda and Lindsey then had to justify keeping them so decided to start a goat cheese venture and present their product to the Wairarapa markets and local stores.

"Mum and dad had an Angora herd years ago and their experience and what they learnt through trial and

error has certainly helped our project," says Amanda.

"I completed three cheesemaking courses at 'Over the Moon' cheese factory, and the NZ Cheese School in Putaruru. They were brilliant to learn from and certainly helped us get to where we are today.

"To make our cheese we had to convert a building to food grade standard and source the equipment on a limited budget." In November 2015 the Goodmans registered 'The Drunken



Lindsey and Amanda Goodman and their three children live on the property and all help care for their herd of goats

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Every morning the goats milk is delivered directly to the cheese room

Nanny' brand. "The name came about when I was at lunch with a friend at her vineyard and it was a drought. She suggested we give the goats their pressed grape skins for feed. All I could visualise was drunken goats, and that is where the name was established."

Yes they did give the goats grape skins, but no said Amanda, they did not get drunk.

"We launched our brand at the Martinborough wine merchants and the community were very supportive. From there the business was born which was really exciting.

"We predominantly make fresh goat cheese, and this season we are launching lemony lush. This is made with local lemon olive oil. We have frisky feta, black tie, and our limited release specialty cheeses such as cheeky camembert, and savvy washed rind.

"Goat cheese is good for those who cannot tolerate cow's milk due to lactose intolerance, and it is lower in fat. "To have awesome cheese starts with what the goats have been fed. It is reflected in the milk and that is the foundation of our business."

The couple use Agrisea concentrates on the grazing and feed production paddocks on the farm.

"We ensure the goats are relaxed and have wholesome, natural, fresh food available at all times. We are amazed at how the Agrisea products

have enhanced our soil health and grass productivity. The worm activity is exciting to see.

"Milking is carried out every morning, and the milk goes direct to the cheese room through cooling plates and is kept at the correct temperature.

"Milking once a day works in with the sheep and beef side of the farm as well as the children. Once milked they head back out to graze and at night they get their baleage and are put to bed in the shed.

"Goats are very susceptible to different diseases and parasites are a major problem. Every day we check they are ok.

"If you miss one day, they can go down very quickly with illness. When they are pregnant and milking they need to have supplementary feed. It is not advisable to graze them with sheep because of the parasite cross contamination but they can co-graze with cattle as both animals enjoy eating different things.

"We have had to work extra hard and do extra research being the only people in the Wairarapa with dairy goats.

"We had two of the worst droughts recently and with the supplementary feed the herd coped well. They don't love wet weather, and their feet don't like being in the mud, so having the shed is crucial for them.

"It has been said that often great grape growing regions are good for



The goats are kept relaxed and have wholesome, natural, fresh food available at all times

producing great goat cheese. "We have worked with local wineries and are using local olive oil with our delicacies to combine local products together.

The couple entered the 2016 NZ Cheese Awards and received three silver and a bronze award. At the 2017 cheese awards they also gained three silvers and a bronze. "We are very proud of

our accomplishments and were thrilled recently when Simon Gault selected our products for the menu at his new restaurant — Giraffe," says Amanda.

"At no point do we want to sacrifice quality for the way we farm our animals — they are our first priority. We do things in a sustainable manner for the animals, the environment, and for us."

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