



Alexandrina Cheese Company

Established in 2001, the Alexandrina Cheese Company is truly a family affair, with four generations of the McCaul family living what they call their golden dream.

The family's love affair with cheese began in 1902 in Ireland with Dan McCaul's forebears. As fate would have it, Dan met Krystyna whose parents owned a dairy property and the rest, as they say, is history! They have over 100 years of cheesemaking history and 30 years of dairy farming behind them. With Dan and Krystyna's children and grandchildren working alongside them, the Alexandrina Cheese Company is an all-encompassing way of life for the McCauls.

The herd of 80 Jersey cows are fed on long green clover pasture, grown on the rolling hills of the family farm and, in return, these well feed, well loved and individually named cows provide rich, creamy milk every day.

The Product

Alexandrina Cheese Company is one of the few Australian producers making traditional Cheddar, Edam and Gouda style cheese. Dan makes cheese three days a week, with Cheddar on Monday, Edam and Gouda styles on Wednesday and Romano and Pepato on Friday.

Tracing the Hands

Dan says, "I really haven't tried to complicate matters beyond simple, traditional techniques. It all starts with wholesome milk from our herd of grass-fed Jersey cows, then it's a matter of science, art and patience!"

Why Fleurieu

Krystyna's family has owned the Fleurieu dairy farm for 30 years.

Availability

At the Cheesery 7 days a week, Willunga Farmers Market on alternate Saturdays, gourmet food shops and supermarkets throughout South Australia.

www.alexandrinacheese.com.au