



CHEESE FEST 07

Penfolds Magill Estate Restaurant
Cheese Competition

Class 1 White Mould Cow

Exhibit Number		Judges comments
2007.1.02	14.8	Slight browning, sl. Bitter, uneven maturing
2007.1.03	17.6	Buttery and creamy
2007.1.04	16.3	Lack of flavour
2007.1.05	16.7	Lack of flavour
2007.1.06	15.8	Open, lacking flavour, uneven mould thickness
2007.1.07	16.9	Lack of flavour
2007.1.08	16.3	Lack of flavour, sl salt
2007.1.09	13.2	Overmatue, bitter
2007.1.10	14.7	Sl bitter, sl metallic, acidic
2007.1.11	13.3	Bitter, acidic
2007.1.13	17.2	Lack of flavour,
2007.1.14	16.7	Overpowering rind, paste sl mild
2007.1.15	14.8	Salty, bitter too runny
2007.1.16	17.7	Good balance and flavour level
2007.1.17	16.9	Sl open, good flavour balance, sl lacking flavour
2007.1.18	11.3	Bitter, atypical
2007.1.19	15.0	Thick crusty mould, mild paste
2007.1.21	14.0	Runny body, bitter
2007.1.22	13.5	Runny body, bitter, unbalanced flavour
2007.1.23	13.3	Salty, bitter unpleasant,
2007.1.24	13.2	Sweaty, unpleasant, unclean
2007.1.25	15.9	Poor rind, dry, caraway prominent
2007.1.26	14.0	Poor mould, stale, sl bitter, sl metallic
2007.1.27	16.5	Fresh, sour, good structure
2007.1.32	14.5	Weak body, uneven maturation & mould thickness
2007.1.33	13.5	Dry thick mould, soapy, unclean
2007.1.34	15.1	Stale, sour, immature core