



# CHEESE FEST 07

Penfolds Magill Estate Restaurant  
Cheese Competition

## Class 4 Fresh unripened textured

Exhibit Number	Score	Judges comments
2007.4.01	15.3	Firm, sl lacking flavour
2007.4.02	12.8	Poor texture, too moist, too soft
2007.4.03	17.4	Good flavour, texture, slices well
2007.4.04	16.7	Bland, chewy texture, ,
2007.4.05	16.4	Clean, moist, sl stale
2007.4.06	11.3	Dry, chewy, lacks flavour
2007.4.08	12.5	Weak flavour, chewy, dry body
2007.4.09	15.0	Dry
2007.4.10	<b>17.6</b>	Good flavour and texture
2007.4.11	16.7	Lacks character, high salt
2007.4.12	14.2	High acid and colour, poor flavour
2007.4.13	12.0	Strong goat flavour, high acid
2007.4.15	14.3	Weak texture and appearance
2007.4.16	14.7	Uneven colour, weak frlavour
2007.4.17	13	Flavour lacks character