



# CHEESE FEST 07

Penfolds Magill Estate Restaurant  
Cheese Competition

## Class 8 Blue Vein

Exhibit Number	Score	Judges comments
2007.8.02	16.5	Uneven colour and veining, sl salty
2007.8.03	<b>17.6</b>	Sl gritty
2007.8.04	<b>17.6</b>	Good flavour and body
2007.8.05	15.5	Sl ammonia, bitter,
2007.8.06	15.7	Lacks flavour, bitter, lacks mould
2007.8.07	16.0	Over salted, too buttery, good flavour
2007.8.08	13.7	Lacks flavour, unusual, unattractive colour
2007.8.09	16.0	Goaty flavour, overmature,
2007.8.10	17.2	Dry rubbery, mild
2007.8.11	17.3	Lacks flavour balance
2007.8.13	15.8	Poor veining, uneven mould
2007.8.14	16.8	Tough rind,
2007.8.16	16.2	Too little mould
2007.8.17	13.8	Poor flavour and texture
2007.8.19	17.0	Sl fruity, sl bitter, beautiful smoky flavour