

Richmond Hill cafe & larder

CHEESE NOTES

Reypenaer

(Pron – ray-pern-yeah)

Woerden, Holland

The most highly regarded Gouda being produced today is the Reypenaer VSOP. It is made on a small scale and very few wheels are left for export which makes it even more exciting to see it in our Cheeseroom.

Made using pasteurised cow's milk, Reypenaer VSOP is special because of the way it is matured. It is aged naturally in an old historic cheese warehouse in Woerden, on the Old Rhine River. Air flows naturally through the warehouse providing a natural fluctuation of temperature and exposure to the micro flora climate.

The cheese making family have been making Gouda out of their small dairy for over 100 years, with a strong focus on nature and seasonality. The head cheese maker happily pays his dairy farmers more euro per litre to get milk from cows which have been grazing outdoors all summer. He understands that any animal which has been eating only silage and grain is going to have far inferior milk to one which has been outdoors eating a plethora of different foods.

There are different stages of Reypenaer, ours is a VSOP which means it has been matured, in the historical warehouse, for over 2 years. At this age it has lost 25% of its original weight and has white protein crystallisations throughout it.

It is intense and creamy, sharp with hints of butterscotch. Although the pate is hard it melts surprisingly like caramel in the mouth!

SERVE WITH

Serve Reypenaer at room temperature, no bread or crackers, with a nice smear of RHC&L Pear and Mustard seed relish.

MATCH WITH

Barossa Valley Shiraz