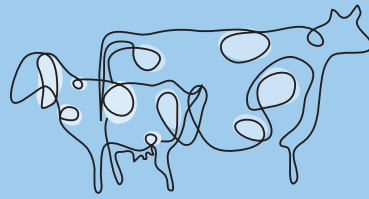


yarra valley
dairy

HANDMADE FARMSTEAD CHEESES



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Yarra Valley Dairy On Hubertswood

Yarra Valley Dairy is part of the property “Hubertswood”, owned by Mary and Leo Mooney.

Named after one of the early settlers and vigneron, Hubert de Castella, the property now produces fine quality cows’ milk. The slopes are cultivated to grow lush pastures that play such an important role in dairy farming.

The boundaries of “Hubertswood” fall along the Yarra River which when in flood brings rich silt across the flats, whilst on the hills the pasture benefits from dryer ground, good soil and sun, and rainfall. The temperature is low with frosts in winter and high in summer.—the ‘terroir’ in fact!

The property carries 200 top quality cattle. Calving takes place late in winter so that the cows benefit from the Spring growth. Several of the paddocks are irrigated in summer so that the supply of green fodder is available all year.

The cattle are milked in a herringbone milking shed twice daily, in early morning and late afternoon after which they are led to a fresh pasture to feed overnight. The milk is run from the milking shed directly to the cheese factory via an underground line. Here it is pasteurized and then run into vats for the cheese making process to commence.

The region in which “Hubertswood” is situated has a history of dairying. When early settlers came to the area a cheese factory and buttery was established, supplying the area with fresh produce.

Wine and Cheese are natural partners and in the Yarra Valley region they are brought together by the many local wineries and the Yarra Valley Dairy through the skills of the vti dairy farmer and viticulturalist, cheesemaker and winemaker.