

yarra valley
dairy

HANDMADE FARMSTEAD CHEESES

We are makers of
fine quality handmade
farmstead cheeses.

The Yarra Valley Dairy is a small family business
started by the Mooney family in 1995 on their
dairy farm in one of the most picturesque wine
regions of Australia.

In cheese making
the rule is “the fresher
the milk, the better
the cheese”.

The close relationship between the farming
procedures and the making of the cheese are
as important as vineyard management is to
the making of wine.

enquiries:

luke mckenna marketing

east coast : linda luke - 415-621-2569

west coast : bill mckenna - 415-621-2569

yarra valley dairy p/l

victoria, australia www.yvd.com.au





Our cows graze year round on the lush pastures of native and developed grasses. The cows are milked in the near-by milking shed and their milk is run into the cheese factory where the cheese making processes starts.

Yarra Valley Dairy makes cheese of the best quality and delicious flavour.

The cheeses are made in traditional French and Italian style, but have their own identity and flavour as the making is influenced by their regional environment and techniques.

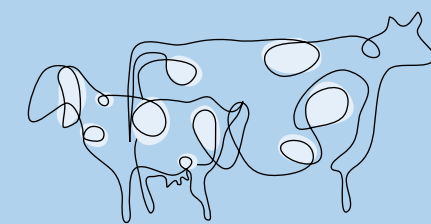
Yarra Valley Dairy's Marinated Feta™ is a creamy silky textured cows milk cheese created by our cheese maker using milk straight from our Friesian herd.

Olive oil fresh thyme and garlic in the marinade gives this delicious feta a rich warm finish. A unique feta in both quality and depth of flavour. It is one of the most popular and award winning cheeses in Australia.

Available in retail 185gm size.

In Australia our cheese is known as Persian Feta™. It comes in an unusual and distinctive can packaging for home and generous tubs for chefs.

Available in food service 3.3kg and retail 250g sizes.



yarra valley
dairy

HANDMADE FARMSTEAD CHEESES