

2010 Slow Food Cape Town Cheese Awards

1. JONG BELEGEN BOERENKAAS – by Johan van der Poel of Poelkaas, Cullinan. 2- 3 month old light, mild cheese
2. PECORINO – by Mauro Delle Donne of Zandam Italian Cheese. Agter Paarl. Sweet flavour, excellent texture, close to classic Pecorino
3. SABLE – by Estalanie Marais of La Rochelle Kaas, Hex River Valley. Grana-type goat's cheese Dry, sandy texture, Good flavour
4. ST. CATHERINE'S LOG – by Rina & Norman Belcher of Belnori Boutique Cheesery, Petit, Gauteng. White mould goat's cheese
5. GOUDA – by Christo Venter of Geluksfontein farm, Vaalwater, Limpopo province. Semi-hard goat's milk cheese
6. OAK SMOKED CHEESE – by Jako van Beulen of Klein River Cheese, Stanford. A hard cheese smoked with oak