

## 2011 Slow Food Cape Town Cheese Awards

1. Goat butter from Gretha van der Colff, Gannabos, Western Cape.
2. Belnori Chevre (large and small) made by Rina and Norman Belcher of Belnori Boutique Cheesery, Gauteng.
3. Drakensberg from Swissland by Fran Vermaak, Western Cape.
4. Moxham white cheddar made by Juta Moxham from Weltevrede farm, Kwa Zulu Natal.
5. Aged Robbiola from La Masseria, by Miki Ciman, Western Cape.
6. Karoobossie cheese and Corbell Blue from Langbaken, Karoo, made by Peter and Fransie Schoeman.
7. Gansvlei cheddar, Knysna, from Christopher Metlerkamp.
8. Hugenot (10 months and 18 months matured) Dalewood farm, Stellenbosch, made by Rob and Petrina Visser.

### Special awards

*Kobus Mulder*, dairy manager of Agri-Expo, and Mr Cheese himself, for his magnificent contribution to the local cheese industry.

*Robert von Tobien* (posthumously) and *Mahlamola Mosa, Bongzi Nondzaba*, all of Kimilli Farm in Tulbagh.