

2014 Slow Food Cape Town Cheese Awards

1. IMHOFF FARM in Kommetjie – Denise van der Horst for her range of innovative goat and cow's cheeses.
2. BEACONSFIELD DAIRY near Cradock in the Karoo- Charles Lord for his semi-soft goat's mild cheese in the Manchego style.
3. DALEWOOD FROMAGE in Paarl – Robert Visser for his brine washed 'Boland' semi soft cow's cheese.
4. FOXENBERG DAIRY in Agter Paarl – Marianne Hemmes for her 'Foftail' cheddar style goat's cheese.
5. GANSVLEI DAIRY in Knysna – Chris Meterlerkamp for his cow's 'Goukambert' mild cheese with a tang.
6. JUST CHEESE in Pietermaritzburg – MJ Mook for her cow's 'Boerenkaas' semi soft flavourful cheese.
7. PINTO FAMILY in Johannesburg – Norma Pinto for her cow's 'Pinto's Peri Peri' made with pimentos.