

2015 Slow Food Cape Town Cheese Awards

1. Gansvlei Dairy in Knysna for Chris Meterlerkamp's raw cow's milk yoghurt.
2. Goukamma valley between Knysna and Sedgefield.
3. A & A Dairy in George for Angelo Giangreco's Jersey cow's milk Ricotta and Mozzarella Bocconcino.
4. Vrouenspan Kaas in Upington for their Fromage Blanc from mixed cow's and goat's milk.
5. Buffalo Ridge in Wellington for Wayne Rademeyer's Mozzarella and Feta from buffalo milk.
6. Gonedsa in Cullinan for Johan van der Poel's Jong Beleë Kaas and herbed Gouda from raw cow's milk.
7. Dalewood in Paarl for Robert Visser's Blue Camembert Tower and Languedoc.
8. Klippiesveld Cheese in Polokwane for Willie & Ilse Naude's Chevre Balletjies with garlic and herbs.
9. Ovis Angelicus in Smithfield for Elmarie van Aswegen's sheep's milk Pecorino.