

PRODUCT DESCRIPTIONS



White Moulds:



WHITESTONE WAITAKI CAMEMBERT

The full rich flavour of Waitaki Camembert captures the quality of Whitestone's premium milk. The soft ready ripe texture is produced by 'stabilising' the curd with higher vat temperatures in the making process. 110g, 950g. 1 Gold Medal - 6 Silver Medals

Barcode: 99416991000297



WHITESTONE MT DOMET DOUBLE CREAM BRIE

Named after one of North Otago's highest mountains, this unstabilised variety is made from cow's milk with extra cream added. This creates a smooth textured cheese with a "wicked" rich flavour that strengthens with ageing to run at full maturity. 125g, 1.8kg.

1 Trophy - 3 Gold Medals - 4 Silver Medals - 2 Bronze Medal

Barcode: 99416991000471



WHITESTONE BRIE

An "unstabilised" brie, this is a living cheese that ripens with ageing. When young it has a firm centre which slowly softens to melt at the cut edge when ripe. The young delicate flavour strengthens with ripening to a hint of mushroom, while the exterior mould may die back and mottle. 125g, 1.8kg. NZ Champion White Rind 2013, NZ Champion Soft Ripened Cheese 2004. 3 Trophies - 4 Gold Medals - 4 Silver Medals - 1 Bronze Medal

Barcode: 99416991000440

Blue Cheese:



WHITESTONE HIGHLAND BLUE

A classic traditional blue style, the curd is dissected by Whitestone's unique blue culture, producing a strong full bodied flavour with a sharp finish. 110g, 2kg. 1 Bronze Medal Barcode: 99416991000440



WHITESTONE WINDSOR BLUE New Zealand's Most Decorated Cheese

Supreme Champion 2006, judges described it as a creamy blue with a soft buttery texture and a silky smooth mouth feel. It has a unique blue culture that dissects the rich curd and combines to produce a delicate flavour that intensifies with ageing. 110g, 220g, 2kg

NZ SUPREME CHAMPION 2006. 10 Trophies - 12 Gold Medals – 1 Silver Medal - 4 Bronze Medals.

Barcode: 99416991000570



WHITESTONE VINTAGE WINDSOR BLUE

Hand selected Windsor Blue wheels are aged for 6 months. This intensifies the flavour profile of the rich and full bodied creamy blue, to produce a connoisseur's blue. (Specialty 'Black Label' cheese). 110g, 4kg. 2 Trophies - 3 Gold Medals - 3 Silver Medals

Barcode: 99416991000853

Feta:



WHITESTONE FUCHSIA CREEK FETA

This style of cow's milk feta is low salt brined to retain its fresh full milk flavour. 110g. 800g.

1 Silver Medal - 2 Bronze Medals Barcode: 99416991000402

Whitestone Butter by Al Brown:



BUTTER: SALTED, UNSALTED, MANUKA SMOKED

Whitestone Cheese and well-known chef and restaurateur Al Brown have collaborated to launch three terrific tasting butters; Salted, Unsalted and Manuka Smoked, freshly churned from premium North Otago cream. All three varieties available in 250a blocks.

Barcodes: 9416991000492, 9416991000508, 9416991000515

Semi-Soft Cheese:



WHITESTONE AGED AIREDALE

Aged to produce a full bodied flavour profile with a strong to sharp finish that intensifies with maturity. This semi-soft variety is unique to Whitestone Cheese and is named after the Airedale farming district in North Otago's rolling lowlands. 110g, 1.9kg. 2 Gold Medals – 10

Barcode: 99416991000990



WHITESTONE LIVINGSTONE GOLD

A distinctive regional sharp flavoured cheese produced in our traditional open vat. A natural additive, annatto is added to produce its golden colour. Inspiration for naming it after North Otago's historic Livingstone goldfields. 110g, 1.9kg. 1 Gold Medal – 4 Silver Medals – 2 Bronze Medals Barcode: 99416991000150



WHITESTONE CREAMY HAVARTI

Whitestone's premium milk produces a rich full flavoured Havarti-style with soft sticky texture and light acidic finish. 110g, 1.9kg. 1 Gold Medal – 3 Silver Medals – 3 Bronze Medals Barcode: 99416991000051

Cheddar:



WHITESTONE TOTARA TASTY

Aged 18-24 months this is a classic strong flavoured vintage cheddar with a crunchy texture and sharp finish. Cheddar made the way they made them in the "old days". 100g, 250g stick, 1.9kg. 1 Gold Medal – 6 Silver Medals – 2 Bronze Medals

Barcode: 99416991000259



WHITESTONE MT KYEBURN

Aged cheddar smoked with natural maple smoke, providing a distinctive flavour. Great to add another flavour dimension to your cheeseboard. 100g, 250g stick, 1.9kg. 1 Gold Medal - 1 Silver Medal. Barcode: 99416991000945

Presentation Selection:



WHITESTONE 4 CHEESE SELECTION

The perfect presentation pack for a cheese board. This medal winning selection includes: Airedale, Livingstone Gold, Totara Tasty & Windsor Blue. 280g (Total weight).

Barcode: 9416991000065



WHITESTONE CHEESE TIN

Keeps opened cheeses moist, contains unwanted odours and base can be a serving tray. A must for serious cheese lovers, includes a 300g wedge of Windsor Blue. 1 Trophy - 3 Gold Medals **Barcode:** 9416991000416



WHITESTONE GIFT BOX

An original wooden gift box containing six award winning varieties of our range. 900g (Total weight) **Barcode:** 9416991000034



WHITESTONE 3 CHEESE SELECTION

The perfect presentation pack for a summer cheese board! This medal winning selection includes: Totara Tasty cheddar (50g), Windsor Blue (50g) and a baby round of Brie (100g).

Barcode: 941 699 1001017