

# ON THE CUISINE CHEESE TRAIL

The NZ Cheesemakers Association invites you to celebrate the excellence of local cheesemaking

For 150 years the focus of local cheesemaking was on cheddar and closely related cheeses for the domestic and international markets. But in the past two decades we've seen an explosion in the range of cheeses, with local interpretations of classic European styles and many others that celebrate our heritage and distinct character. Cow's milk cheese still dominates but goat's and sheep milk cheeses are becoming more popular. Cheesemakers from countries such as Britain, Holland, Greece and Israel have contributed their skills and culinary heritages to add another dimension. Join us in celebrating the quality and diversity of our local cheese industry.

- 1 Fromage du Nord\*
- 2 Mahoe Farmhouse Cheese\*
- 3 Puhoi Valley Cheese\*
- 4 Crescent Dairy Goats\*
- 5 Canaan Cheese
- 6 Kapiti (FBNZ)\*
- 7 Delago\*
- 8 Mercer Cheese\*
- 9 Aroha Organic Goats\*
- 10 Open Country Cheese Company
- 11 Meyer Gouda Cheese
- 12 Cloudy Mountain
- 13 Waimata and Longbush Fine Cheeses\*
- 14 Hohepa Farm & Craft Shop\*
- 15 Te Mata Cheese Company\*
- 16 Ferndale, Galaxy, Mainland, Kapiti (FBNZ)\*
- 17 Kingsmeade Specialty Cheese\*
- 18 Zany Zeus
- 19 Neudorf Dairy\*
- 20 Karikaas Cheese\*
- 21 Gruff Junction
- 22 Barrys Bay Traditional Cheese\*
- 23 Talbot Forest Cheese Factory\*
- 24 Whitestone Cheese Factory\*
- 25 Evansdale Cheese\*
- 26 Gibbston Valley Cheese\*
- 27 Blue River Dairy Products\*

\* Retail outlet



## 2. MAHOE FARMHOUSE CHEESE

SH10 Oromahoe, Kerikeri  
 Ph: 09-405 9681  
[www.mahoecheese.co.nz](http://www.mahoecheese.co.nz)  
 Traditional gouda, edam, quark, yoghurt, feta and mozzarella are made on our farm using only milk, culture, vegetable rennet, sea salt, herbs and spices.  
 Open: 8.30am-5pm Mon-Sat, 10.30am-5pm Sun; adjacent gallery open 7 days Oct-Apr.

## 3. PUHOI VALLEY CHEESE

275 Ahuroa Rd, Puhoi  
 Ph: 09-422 0670  
[www.puhoivalley.co.nz](http://www.puhoivalley.co.nz)  
 Puhoi Valley Cheese and the Art of Cheese Café are nestled in the upper reaches of New Zealand in picturesque Puhoi Valley. There we lovingly turn rich milk into some of the finest-quality, finest-flavoured speciality cheeses in the world.

## 4. CRESCENT DAIRY GOATS

18 Andersons Rd, Albany  
 Ph: 09-479 6200  
 Unique, award-winning, farmhouse-crafted goat's milk cheeses. Available from our farm shop, three minutes from the northern motorway. Take exit 410 towards the East Coast Bays.  
 Open 7 days 9am-6pm.

## 5. CANAAN CHEESE

Ph: 09-820 5555  
 For stockists, check our website:  
[www.canaancheese.co.nz](http://www.canaancheese.co.nz)  
 Artisan cheesemakers, specialising in delicious Mediterranean cheeses. Our handmade, award-winning cheeses are available in selected supermarkets and delicatessens.

## 6. KAPITI (FBNZ)

Lindale Complex, Main Rd, North Paraparumu, Kapiti Coast  
 Ph: 04-298 1352  
 Open: 9am-5pm 7 Days/Week

136-142 Fanshawe St, Auckland City  
 Ph: 09-375 2304  
 Open: Monday 9am-5pm, Tues-Fri 9am-5.30pm, Sat 9am-2pm (winter) 9am-4pm (summer)

Taste our award-winning Kapiti cheese and ice-cream at either of our two locations.

## 7. DELAGO

95 Elliot St, Papakura  
 Ph: 09-299 1415  
 We believe goat's milk is "white gold" as it makes fantastic cheese and yoghurt in terms of both quality and health benefits. Call in for a taste of "white gold" and see the Delago girls making our fabulous range of products.  
 Open: Mon-Fri 7am-5pm; at Clevedon Market on Sundays.

## MATATOKI FARMHOUSE CHEESE

12km from Thames on SH26  
 Ph: 07-868 1284  
[cheese@wave.co.nz](mailto:cheese@wave.co.nz)

Taste the difference of award-winning organic cheese fresh from our farm. Enjoy a light meal in our café while taking in the surrounding countryside.  
 Open: 7days, 10am-4.30pm; closed Sundays May-Oct.

## 13. WAIMATA & LONGBUSH FINE CHEESES

161 Riverside Rd, Gisborne  
 Ph: 06-867 3673  
 Our range of soft cheeses has been inspired by the unique qualities of our environment – sun-drenched pastures, salt-laden sea breezes and the beautiful bush and mountains.  
 Open: Mon-Thurs 6am-4pm, Fri 6am-3pm.

## 14. HOHEPA FARM & CRAFT SHOP

SH2 Main Rd, Clive  
 Ph: 06-870 0426 Ext 725  
 Hohepa, creator of fine gourmet cheeses: dambo, cumin, herb, tasty, feta, mozzarella, quark and herb quark. Made from our Shorthorn milking cows, grazed on salty bio-dynamically farmed pastures, giving the cheeses a distinctive flavour.  
 Open: Mon-Fri 9-5pm, Sat 9.30-2.30pm and at the farmers' market on Sundays.

## 15. TE MATA CHEESE COMPANY

393 Te Mata Rd, Havelock North  
 Ph: 06-875 8282  
[www.tematacheese.co.nz](http://www.tematacheese.co.nz)  
 Sample and buy award-winning cheese, enjoy a cheese platter or light lunch and watch cheese being handmade.  
 Open: 7 days 10am-5pm, Oct-Apr; 10am-4.30pm May-Sept.

## 16. FERNDALE, GALAXY, MAINLAND SPECIAL RESERVE, KAPITI (FBNZ)

Bridge St, Eltham, Taranaki  
 Ph: 06-764 8068  
 Sample our award-winning New Zealand specialty cheese at our factory shop.  
 Open: Mon 8am-4pm, Tues-Fri 8am-4.30pm.

## 17. KINGSMEADE SPECIALTY CHEESE

8B First St, Lansdowne, Masterton  
 Ph: 06-378 7178  
[kingsmeade@contact.net.nz](mailto:kingsmeade@contact.net.nz)  
 Pioneers in sheep-milk cheese production in New Zealand, and producers of local flavour cow's cheese. All cheeses handmade and delicious. Customer and catering packs couriered countrywide.

## 18. ZANY ZEUS

Ph: 04-939 0123  
 Producer of award-winning speciality cheeses – haloumi, ricotta and feta (classic, mint, creamy, zingy chilli and goat's). Call to discuss availability.

## 19. NEUDORF

230 Neudorf Road, Moutere  
 PH 03-543 2789  
[www.neudorfdairy.co.nz](http://www.neudorfdairy.co.nz)  
 The traditions of Europe nourished in Neudorf. Specialists in high-quality, hand-crafted, award-winning sheep's

milk cheeses. Watch the whole process, from the sheep being milked to the cheese being made, and sample our cheeses.

## 20. KARIKAAS CHEESE

156 Whiterock Rd, Loburn, RD2, Rangiora  
 Ph: 03-312 8708  
 Karikaas produces high-quality Dutch cheeses. The awards won by Karikaas over the years are testament to our exacting standards. Our Vintage Leyden was the supreme winner in the New Zealand Champions of Cheese Awards 2005.  
 Open: 8.30am-4.30pm Mon-Fri; closed public holidays.

## 22. BARRYS BAY CHEESE

Main Road, Barrys Bay, Akaroa  
 Ph: 03-304 5809  
 Barrys Bay Cheese creates traditional, handcrafted cheeses on beautiful Banks Peninsula. View cheesemaking every second day during the season. Cheese tastings available. Condiments and wine also available to complement our cheeses.  
 Open: 7 days.

## 23. TALBOT FOREST CHEESE FACTORY & DELICATESSEN

76G Talbot St, Geraldine  
 Ph: 03-693 1111  
[talbot.forest@inspire.net.nz](mailto:talbot.forest@inspire.net.nz)  
 Manufacturer of unique hand-crafted cheeses and stockist of a wide range of deli and "foodie" gift items. Situated in beautiful Geraldine, this is an essential gourmet visit.

## 24. WHITESTONE CHEESE FACTORY SHOP & CAFÉ.

3 Torridge St, Oamaru  
 Ph: 03-434 8098  
[www.whitestonecheese.co.nz](http://www.whitestonecheese.co.nz)  
 View the making room. Sample the award-winning range of cow's, sheep and goat's milk cheeses including Whitestone Windsof Blue, New Zealand Supreme Champion Cheese 2006. Relax in the café which features an innovative blackboard menu and local wines and juices.

## 26. GIBBSTON VALLEY CHEESE

RD1, Queenstown  
 Ph: 03-441 1388  
 Ideally situated beside Gibbston Valley Wines, we sell hand-crafted cheeses that complement the wine styles of the region. Open daily, you may taste sheep, cow's and goat's milk cheeses and enjoy a cheese platter while sampling the local vintage.

## 27. BLUE RIVER DAIRY PRODUCTS

111 Nith St, Invercargill  
 Ph: 03-218 7367  
 "The most southern cheese factory in the world." The characteristics of Southland's lush green pastures and our traditional cheesemaking methods create the unique flavour of our sheep-milk cheeses: Tussock Creek Feta, Curio Bay Pecorino, Monowai Halloumi.