



Lancewood Mascarpone wins World Jersey Cheese Award

'Lancewood Mascarpone' received the World Jersey Cheese Award at the 2018 World Cheese Awards, held in Bergen, Norway. It is the second year in succession that a Jersey cheese from South Africa has claimed the top award.

'Lancewood Mascarpone' features in a range of cream-based products where Jersey milk excels. All the products are promoted through a delicious selection of recipes. Founded as a family business in 1996, Lancewood has been part of the Libstar Operations (Pty) Ltd since 2008. Libstar operates in the Fast Moving Consumer Goods (FMCG) sector and its influence on marketing shines through to add to an exceptional product.

South African Success Story

In total there were two Gold, four Silver and eight Bronze medals awarded to Jersey cheeses with South African entries claiming both Gold, all four Silver and four of the eight Bronze.

Of these Meze Foods won the second Gold award with 'Meze Halloumi,' a cheese made with mint in brine.' Meze Foods went on to receive two of the four Jersey Silver medals as well with 'Mezza Braailoumi,' another halloumi with chilli, and 'Meze Mascarpone.'

A double Silver success plus a Bronze was the reward for Klein River Cheese. Silvers were scooped by 'Klein River Parmesan' and their semi-hard matured 'Klein River Overberg.' Capping this

achievement was a Bronze for 'Klein River Gruberg.'

La Mont Cheese and the Fairview Cheese Company were also successful South African entrants, both winning a Bronze medal. La Mont with its 'Royal Ashton' and Fairview with 'Woolworths de Leeuwen.'

Consistency Rewarded

From the UK the Sharpham Partnerships Ltd matched its 2017 performance with two Bronze medals for 'Sharpham Soft Cheese' and the semi-hard, 'Sharpham Rustic.' Similarly, from the USA, Bronze medals went to Spring Brook Farms & Farms for City Kids, Vermont, for their 'Tarentaise' and Bellwether Farms 'Whole Milk Basket Ricotta.'

The Judging Process

Peter Larson from Viking Jerseys in Denmark and Olav Lie-Nilsen, Norwegian host to the 2017 European Jersey Forum, were members of the 230-strong judging panel. These judges are brought together from such diverse backgrounds as cheese-makers, cheesemongers, chefs, restaurateurs, marketers, food journalists and those with a passion for fine food. Judging in teams of three or four, each team can award as many Super-Gold, Gold, Silver and Bronze medals as it deems appropriate – it is clear that judges' expectations are exacting and awards are not distributed lightly. The best cheese from each table goes for final judging where a panel of sixteen specialist Judges, all experienced within the international cheese industry, selects one each from the 75 forward and champions it in televised discussion and tasting, prior to the panel voting on the 16. As votes are totted-up, so the atmosphere builds to a crescendo, until the winner is announced.

Table of Medal Winners

Name of Cheese	Producer Name	Website	Country
GOLD			
Mascapone	Lance wood Cheese Holdings	www.lancewood.co.za	South Africa
Meze Halloumi	Meze Foods	www.mezefoods.co.za	South Africa
SILVER			
Meze Braailoumi	Klein River Cheese	www.kleinrivercheese.co.za	South Africa
Klein River Parmesan	Klein River Cheese	www.kleinrivercheese.co.za	South Africa
Meze Mascapone	Meze Foods	www.mezefoods.co.za	South Africa
Klein River Overberg	Klein River Cheese	www.kleinrivercheese.co.za	South Africa
BRONZE			
Meze Halloumi	Klein River Cheese	www.kleinrivercheese.co.za	South Africa
Tarentaise	Spring Brook Farm	www.sbfcheese.org	USA
Royal Ashton	La Mont Cheese	www.lamontcheese.co.za	South Africa
Basket Ricotta	Bellwether Farms	www.bellwetherfarms.com	USA
Woolworths de Leeuwen Fairview Cheese Co		www.fairview.co.za	South Africa
Sharpham Soft	Sharpham Partnership	www.sharpham.com	UK
Sharpham Rustic	Sharpham Partnership	www.sharpham.com	UK
Klein River Gruberg	Klein River Cheese	www.kleinrivercheese.co.za	South Africa