

THE STORY

White Pyrenees Lamb is premium pasture fed lamb sourced directly from the foothills of the Pyrenees Ranges.

The Pyrenees region is located in the Central West of Victoria and is recognised for its rich, fertile and productive land, ideal for producing Australia's finest quality lambs.

Our "Second Cross" Lamb program has been developed over 15 years through specific breeding programs and the crossing of the highest quality bloodlines. Our lambs are specifically selected to ensure high muscle yield, consistent eating quality, tenderness and a mild flavour profile that can only be associated with White Pyrenees Lamb, "Victoria's Finest".



THE PYRENEES

The Pyrenees Ranges, along with The Grampian Mountains, complete Australia's geographical backbone - The Great Dividing Range. Explorers such as Thomas Mitchell, the first European recorded to travel through this district in 1836, were overwhelmed by the scenic beauty of the area with its lush grasslands and cool running streams. The Ranges reminded Mitchell of the Pyrenees in Europe, hence the name he gave them. In and around the Pyrenees Ranges and its foothills are microclimates and different soil characteristics that offer a wealth of variety to the farmers of the land. They consider it to be the 'natural garden of Victoria'.

THE BREEDS

The White Pyrenees "Second Cross" Lamb program has flourished due to its adaptability and suitability to Australia's seasonal conditions. Using Australia's base Merino flock as a backbone, we have worked to develop an exceptional "First Cross" female to form the nucleus of our lamb program. This ewe is a cross between the Australian Merino ewe and genetically selected Border Leicester sires. The result is a large framed first cross female suitable for creating and mothering our Second Cross Lambs.

The next step in our program is to breed these females with selected European terminal sires, such as the White Suffolk or Poll Dorset. These sires are renowned for their superior meat eating qualities and allow us to bring a consistent table lamb to Australia's finest restaurants.

In the pursuit of creating the finest table lamb we continue to explore new composite breeds to ensure diners have an exceptional eating experience every time.

THE FARMS

White Pyrenees Lambs are grown on lush pastures in the Pyrenees region. We work closely with our farmers to raise lambs on a diet of all natural clovers, lucerne and rye pastures. Steady development is assured by supplementary feeding of turnips, brassicas, lentils, lupins and oats. This provides the lamb with a high protein intake that is so imperative in ensuring meat tenderness.

By rotating feeding regimes our farmers reduce the accumulation of excess fat tissue whilst continuing to produce intramuscular fat, commonly known as marbling. The end result is a consistent, high quality eating lamb!

All White Pyrenees Lambs are raised without antibiotics and are free of hormone growth promotants.

White Pyrenees Lamb - Victoria's Finest!

