



## Charlotte Morley

### Illawong Texel Lamb

When she was only 15 years old, Charlotte Morley inherited the 1600-acre Illawong property high in the hills at Parawa on the Fleurieu Peninsula. She came upon the Texel breed of sheep while visiting the UK in 1987 and immediately realised that this breed would dramatically improve the quality of meat back in Australia. Since then, she has beaten the drum for Texel Lamb in South Australia and is as committed today as she was 25 years ago.

#### The product

Texel Lambs are bred for meat, not for wool. The Texel has a lower fat ratio and denser muscle, making it tender and full flavoured. Charlotte sells the full range of cuts of meat from chops, sausages to roasts and whole sheep for spit roasting.

#### Tracing the hands

Charlotte is a hands-on farmer, living and working surrounded by the breeding sheep she knows by name. Charlotte works side by side with her one employee, Ross Hamilton, the stud master and the farm is maintained in pristine condition with minimal intervention. The sheep are bred, grown and then sold direct to the customer at the Victor Harbor Farmers Market or to a handful of reputable butchers.

#### Why Fleurieu

Charlotte inherited Illawong when she was just 15 years old and has always loved it. "With one of the highest rainfalls in South Australia, it has 3 streams that run year round, spring fed dams, with views across to Kangaroo Island and the ranges... I love it!"

#### Availability

Illawong Texel Lamb is sold at the Victor Harbor Farmers Market every Saturday and at Goolwa Meats.

[www.illawongtexel.com.au](http://www.illawongtexel.com.au)