



WILL STUDD - SELECTED VINTAGE CLOTHBOUND FARMHOUSE CHEDDAR

Selected by Will Studd

Origin

West Country, England

Milk Source

Cow

Type

Hard

Age

24 months

Form

26kg Wheel

Pairing

Farmhouse cider, Draught beer,
Cabernet Sauvignon

It is becoming increasingly difficult to find English Farmstead Cheddar matured the traditional way under cheesecloth. Changes in EU regulations over the control of naturally occurring cheese mite, as well as vacuum packing and modern “quickie” sweet helvetica starters have encouraged many dairies to switch to less labour intensive production maturation methods in recent years.

This Farmhouse Cheddar is one of the rare exceptions. It is hand made on the farm in the rolling green hills of the West Country and, after grading, is carefully matured under cloth for at least 24 months. The cloth wrap provides a natural protection for the cheese, and also allows the rind to breathe and release moisture.

The result is a classic Cheddar bursting with evocative flavours, with a firm, open and moist texture, an aging earthy aroma, and a lingering tang.