WILL STUDD - SELECTED VINTAGE CLOTHBOUND FARMHOUSE CHEDDAR
Selected by Will Studd

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.

Origin
West Country, England

Milk Source
Cow

Type
Hard

Age
24 months

Form
26kg Wheel

Pairing
Farmhouse cider, Draught beer, Cabernet Sauvignon