

CHEDDAR CHEESSE



The history of Cheddar cheese dates back to the Romans who introduced hard cheese in England. However, it was the feudal system that allowed the development of large and showy traditional British cheeses since it placed most of the land in the hands of some large landlords who could make very large cheeses.

Only after the 16th century did hard cheese made in the Mendip Hills near the Cheddar Gorge in Somerset become known as Cheddar. Pastures, mountains, and caves provided ideal conditions for large herds, and manufacturers tended to make large cheeses from 27 to 54 kg and needed 2 to 3 years to mature.

Cheddar cheese is a strong cheese with a pungent taste and a firm texture that crumbles in the mouth. It is usually light yellow, but some are tinted in stronger shades.

Cheese is sold with different maturation periods such as mild a younger cheese, mature a stronger flavor cheese and even extra mature a cheese with more than one year of maturity. There are still vintage cheeses.

On the other hand, there is a type with the name West Country Farmhouse Cheddar that is reserved for artisanal cheeses, produced in the West Country, the southwestern tip of England and protected by the Protected Designation of Origin (PDO) seal.



Below an example of classic British cloth-bound cheddar, big and bitey with a hint of cultured butter on the finish. The cloth covering allows the cheese to breath during maturation, creating that distinctive open, crumbly texture. Enjoy with a glass of Cabernet Sauvignon.



Wookey Hole Cave Aged Cheddar is a traditional cheddar RFQ made on the Ashley Chase Estate in the heart of West Dorset.

The key ingredient for this unique cheddar is the highest quality rich milk sourced from dairy cows that graze the lush pastures of the surrounding countryside. The cheese is made to traditional methods by a highly skilled team of cheese makers. Each stage of the process is performed by hand, from the

turning of the curds to the wrapping of each truckle in cheesecloth.

The Cheddars are then taken to the Somerset Caves to mature naturally in an environment which ensures they remain mouth wateringly moist and packed full of the distinctive, earthy and nutty flavors of the Caves.

Wookey Hole Cave Aged Cheddar is the only RFQ traditional West Country Cheddar Farmhouse to be matured in Caves.