

CHEESEBOARD

www.wrights-dairies.co.uk



telesales order line

01202 730037



LOCAL CHEESEBOARD SELECTION May 2012

Proud to support



www.BuyDorset.co.uk

Daily Chilled Deliveries

Order lines open until 12 midnight - for next day delivery

Prices and descriptions are subject to Market Changes

Registered Office: 3 Durrant Road, Bournemouth BH2 6NE

Company Registered No. Registered in England 724559

VAT Reg No: 186 3484 31



EFSSIS

CHEESEBOARD



www.wrights-dairies.co.uk

telesales order line

01202 730037

DORSET

CHALKE VALLEY CHEESE - **NEW**

14830	Cranborne A soft white mould-ripened cheese. Similar in shape to camembert, with a subtle and creamy texture. Cranborne is made using unpasteurised cow's milk and traditional rennet.	240g
14840	Dorset White A log shaped soft white mould-ripened cheese, made using unpasteurised cow's milk and traditional rennet. Dorset White is a similar cheese to Cranborne, however the different shape alters the effects of the maturing process, bringing a slightly stronger tasting, runnier texture.	220g
14850	Little Colonel A semi-soft washed-rind cheese made by Lyburn Farmhouse Cheese, using pasteurised cow's milk and vegetarian rennet. Little Colonel is matured and rind-washed by Chalke Valley Cheese, producing a semi – soft tangy cheese with a mottled orange rind.	225g
15480	Francis Another cheese beginning its life at Lyburn Farmhouse Cheese, to then be rind-washed and matured by Chalke Valley. Again, made using pasteurised cow's milk and vegetarian rennet, Francis is a semi – soft, slightly sticky cheese with an orange coloured rind. Silver Award - World Cheese Awards 2011.	700g approx

WOOLSERY CHEESE www.woolserycheese.co.uk

14735	Woolsery Fiesta Cheese A full fat soft cheese adapted from a Mediterranean recipe, hand made with milk from Woolsery's own goat herd. Not as salty as most feta's, with a semi soft texture and a delicately mild flavour. Ideal for Mediterranean style dishes. Made using vegetarian rennet.	250g approx
14730	Woolsery Goats Cheese Pasteurised hand made goats cheese using traditional methods and milk from one herd of goats. Woolsery is a full fat cheese with a moist texture and nutty flavour. The cheese is matured naturally and therefore develops a colourful natural rind.	300g

Page | 2

Proud to support



www.BuyDorset.co.uk

Daily Chilled Deliveries
Order lines open until 12 midnight - for next day delivery

Prices and descriptions are subject to Market Changes

Registered Office: 3 Durrant Road, Bournemouth BH2 6NE

Company Registered No. Registered in England 724559

VAT Reg No: 186 3484 31



CHEESEBOARD



www.wrights-dairies.co.uk

telesales order line

01202 730037

DENHAY FARMS www.denhay.co.uk/dairy.html

- 14040 Dorset Drum Cheddar 2 kg approx
Denhay have been making award winning West Country Farmhouse Cheddar since 1959. Handmade on the farm, using their own milk (pasteurised) and matured for around one year. Denhay's cheddar has a distinctively nutty, mellow flavour and is made using vegetarian rennet.

DORSET BLUE CHEESE, WOODBRIDGE FARM www.dorsetblue.com

- 15030 Dorset Blue Vinny 1.5kg approx
A common farmhouse cheese, made in Dorset for over 200 years. Production gradually declined, disappearing completely in 1960, until Mike Davies at Woodbridge Farm revived the recipe and began making the cheese again. Made from skimmed Fresian milk, the original cheese was often dry and hard. These days, skimmed milk powder is added to increase the fat content slightly, resulting in a lovely creamy blue cheese. Blue Vinny takes its name from the old English word Vinex, meaning mould.

FORD FARM, ASHLEY CHASE www.fordfarm.com

- 14020 Farmhouse Cheddar Black Waxed 900g
A local traditional farmhouse mature cheddar still produced using only the authentic hand-made methods encased in black wax.
- 15390 Coastal Cheddar 1kg approx
A very tasty local Cheddar, different from any other Cheddar because it has a crunch! The calcium in the cheese crystallises making it crunchy although many people mistake this for salt.
Bronze Award - World Cheese Awards 2010.
- Billie's Goat Cheddar 1kg approx
Billie's Goat Cheddar is made using traditional cheddaring techniques from Pasteurised 100% pure goat's milk, creating a mild, mellow and smooth cheese This award-winning variety combines a moist texture with the firmness of cheddar and the truly distinctive, but not overpowering, sharp flavour of goat's cheese. Billie's Goat Cheddar is suitable for vegetarians.
- 15370 Dorset Red Smoked 1.1kg approx
Produced using a traditional recipe and smoked over Oak chippings at The Dorset Smokery in Hurn. With a deep amber colour and a dark smoked rind, this cheese has a waft of oaky smoke and a smooth texture.

Page | 3

Proud to support



www.BuyDorset.co.uk

Daily Chilled Deliveries
Order lines open until 12 midnight - for next day delivery

Prices and descriptions are subject to Market Changes

Registered Office: 3 Durrant Road, Bournemouth BH2 6NE

Company Registered No. Registered in England 724559

VAT Reg No: 186 3484 31



CHEESEBOARD



www.wrights-dairies.co.uk

telesales order line

01202 730037

NEW FOREST

LYBURN FARMHOUSE CHEESEMAKERS www.lyburncheese.co.uk

15200	Winchester Cheese A New Forest hard washed curd cheese, ripened for about 7 to 8 weeks. Creamy with a subtle nuttiness in flavour	1 kg approx
15202	Old Winchester Cheese Also known as Old Smales, Old Winchester is an older version of Winchester, above. Now a much dryer and harder cheese, becoming more reminiscent of an Old Amsterdam with a distinct nuttiness in flavour. Old Winchester is made with vegetarian rennet and can be used as a vegetarian replacement for a hard Italian cheese. Having matured for 16 months, Old Winchester is also an excellent addition to your local cheeseboard.	1 kg approx
15196	Lyburn Smoked This cheese is a washed curd cheese and is smooth having been carefully smoked at a Dorset smokery over oak, to give a light and delicate flavour, and then matured for about 10 weeks. During the maturation process the rind goes a glorious caramel colour.	1 kg approx
15295	Stoney Cross Stoney Cross is the new offering from Lyburn Cheese makers. The cheese is mould ripened, not too dissimilar to a French Tomme De Savoie. Creamy in texture, sweet flavours, with a distinctly earthy finish. Some say Stoney Cross is similar to a Caerphilly, but with a noticeably smoother texture. Bronze Award - World Cheese Awards 2011.	1 Kg approx

ROSARY GOATS CHEESE www.rosarygoatscheese.co.uk

14090	Rosary Goats Cheese	275g
14110	Rosary Goats Cheese <u>(to order)</u> A fresh, full fat Goats Cheese, made from pasteurised goats milk and vegetarian rennet. Ready to eat within 3 days of production, Rosary is a clean, soft cheese with a smooth, delicate goat milk flavour that melts in the mouth. Chris and Clare Moody have been making goat's cheese for eighteen years at their dairy in the small village of Landford on the edge of the New Forest. Rosary is taken from the name of the family home where Chris's grandmother planted a picturesque rose garden.	6 x 100g
14080	Rosary Ash Goats Cheese Rosary's fresh goats cheese coated in edible ash.	275g

Page | 4

Proud to support



www.BuyDorset.co.uk

Daily Chilled Deliveries
Order lines open until 12 midnight - for next day delivery

Prices and descriptions are subject to Market Changes

Registered Office: 3 Durrant Road, Bournemouth BH2 6NE

Company Registered No. Registered in England 724559

VAT Reg No: 186 3484 31



CHEESEBOARD



www.wrights-dairies.co.uk

telesales order line

01202 730037

LOOSEHANGER CHEESE www.cheeseproducer.com

15208	Loosehanger with Pepper and Beer Also based on Loosehanger's Original cheese. A special blend of peppers, coriander, allspice and ginger are steeped in Fuller's London Porter for 24 hours to create a cheese with a spicy, aromatic bite.	1.5kg approx
15199	New Forest Nanny Cheese This is a delicious fresh tangy goats cheese with the characteristic silky texture of all Loosehanger goats milk cheeses. New Forest Nanny boasts a sweet, mild flavour making it suitable for those who usually steer clear of goats cheese. Suitable for vegetarians.	1.5kg approx
15215	Nanny Williams Blue Goats Cheese A Blue Goats cheese that just melts in your mouth. The goat flavour is complimented perfectly by the blue mould to leave a clean, long lasting after taste. Gold Medal winner 2008. Silver Medal Winner, International Cheese Show, Nantwich 2010.	1.5kg approx
14685	White Hart A relative new offering from Loosehanger. White Hart is pasteurised cheese, suitable for vegetarians and made from the same Ayrshire Cows milk used in most of their cheese range. Small, yet almost perfectly formed, White Hart is a hand made brie style cheese. It's slightly tangy mould ripened rind encases a soft, yellow, creamy centre - White Hart only improves with age.	140g

Proud to support



www.BuyDorset.co.uk

Daily Chilled Deliveries
Order lines open until 12 midnight - for next day delivery

Prices and descriptions are subject to Market Changes

Registered Office: 3 Durrant Road, Bournemouth BH2 6NE

Company Registered No. Registered in England 724559

VAT Reg No: 186 3484 31



CHEESEBOARD



www.wrights-dairies.co.uk

telesales order line

01202 730037

BERKSHIRE

VILLAGE MAID CHEESE www.villagemaidcheese.co.uk

15440 Wigmore 800g approx

An English ewe's milk cheese, created by Anne Wigmore that comes from the Berkshire region. It is a vegetarian cheese made from unpasteurised milk.

The curd is washed, reducing the whey and keeping the cheese smooth and mild. Wigmore has natural wrinkled grey/white moulds scattered between bloomy moulds on the crust. The sappy fruity rich flavour can be quite sharp and crumbly when young, but with maturing, the edges begin to melt making it a velvety rich mellow tasting cheese. Wigmore is a regular gold and silver medal winner at the British Cheese Awards.

Super Gold Award - World Cheese Awards 2010.

15435 Waterloo 800g approx

Made from vegetarian rennet and unpasteurised Guernsey cow's milk, Waterloo is a mild, semi-soft Guernsey milk cheese with a buttery flavour, made using a wash curd method which dilutes the acidity to achieve a soft, gentle flavour. Waterloo's distinctive yellow colour is due to the natural carotene in the Guernsey milk which comes from a single herd of pedigree Guernsey cows. Waterloo has also won gold and silver medals at the British Cheese Awards.

Proud to support



www.BuyDorset.co.uk

Daily Chilled Deliveries

Order lines open until 12 midnight - for next day delivery

Prices and descriptions are subject to Market Changes

Registered Office: 3 Durrant Road, Bournemouth BH2 6NE

Company Registered No. Registered in England 724559

VAT Reg No: 186 3484 31



CHEESEBOARD



www.wrights-dairies.co.uk

telesales order line

01202 730037

HAMPSHIRE

HAMPSHIRE CHEESES www.hampshirecheeses.co.uk/

14420 Tunworth Soft Cheese 250g approx
This unpasteurised cheese is handmade on the Hampshire family farm using the highest quality milk from local cows. With the use of special cultures and traditional rennet the makers have developed a cheese with a creamy texture, wrinkled rind and unique taste. As Tunworth matures, a pungency begins to develop and the cheese becomes slightly runny.
Silver Award - World Cheese Awards 2011.

TWO HOOTS CHEESE www.twohootscheese.co.uk/

15020 Barkham Blue 1.2kg approx
A Gold award winning big flavour blue cheese. Barkham has a very distinctive appearance - covered in an attractive natural mould ripened rustic rind. It's deep yellow interior is spread with dark blue - green veins. It has a rich blue taste, a smooth yet moist buttery texture, with a melt in the mouth flavour.
Super Gold Award - World Cheese Awards 2011.

ISLE OF WIGHT CHEESE www.isleofwightcheese.co.uk/

14620 Isle of Wight Blue 220g
Winner of Best English at the 2007 World Cheese Awards. A naturally rinded soft blue made with unpasteurised Guernsey cows' milk from the herd that graze around their dairy. A blue veined cheese sold at 3-5 weeks of age.
Bronze Award - World Cheese Awards 2011.

14630 Isle of Wight Soft 200g
A soft white mould ripened pasteurised cheese, fitting nicely in between the brie and camembert brackets. It is sold at 3-4 weeks, starting off relatively firm in texture but typically softens up once it ripens.
Bronze Award - World Cheese Awards 2010.

LAVERSTOKE PARK www.laverstokepark.co.uk

14185 Laverstoke Park Buffalo Mozzarella **(to order)** 125g
The first serious buffalo mozzarella produced in the UK; nothing is added to lengthen the shelf life – simply made with buffalo milk fresh from the dairy. Laverstoke believe their mozzarella has a distinct advantage over Italian mozzarella: in Italy, most buffalo are not free range and don't graze on open pastures. Laverstoke buffalo live outside (except for the coldest winter months), enjoying fresh air, sunshine and muddy wallowing pools. They are nourished by pastures planted with 31 different herbs, clovers and grasses.

Page | 7

Proud to support



www.BuyDorset.co.uk

Daily Chilled Deliveries
Order lines open until 12 midnight - for next day delivery

Prices and descriptions are subject to Market Changes

Registered Office: 3 Durrant Road, Bournemouth BH2 6NE

Company Registered No. Registered in England 724559

VAT Reg No: 186 3484 31



CHEESEBOARD



www.wrights-dairies.co.uk

telesales order line

01202 730037

SOMERSET

JAMES MONTGOMERY www.farmhousecheesemakers.com/cheesemakers/montgomery_s_cheddar/

- | | | |
|-------|--|--------------|
| 15350 | Montgomery's Cheddar
Considered king of cheddars, Montgomery is one of the three truly traditional cheddars still to be made in the country today. Rich, sweet, fruity, nutty, beefy flavours. Sometimes reminiscent of the caramelised edge of a Sunday roast. The texture is drier than most other cheddars with a grainy and crystalline crunch as it ages. Montgomery is made using unpasteurised cow's milk and traditional rennet. Gold Award - World Cheese Awards 2010. | 2.5kg approx |
| 15430 | Oglesfield
Another fine cheese made on the Montgomery's farm, this time from unpasteurised Jersey cows milk and traditional animal rennet. Oglesfield is rind washed and boasts rich, long lasting fruity, wine-like flavours with a pliant and creamy texture. | 1.5kg approx |

BARBERS CHEESE www.barbers1833.co.uk

- | | | |
|-------|--|------------|
| 15365 | Barbers 1833 Vintage Reserve Cheddar
Barbers have been making cheese on their farm in Ditcheat, Somerset for six generations. Made using traditional starter cultures, rich milk from their cows, and always matured for at least 24 months, Barber's 1833 Vintage Reserve Cheddar is the culmination of all their achievements. A deliciously creamy cheese with both savoury and naturally sweet notes. Barbers say only the very best leaves with the 1833 stamp. | 1kg approx |
|-------|--|------------|

WESTCOMBE DAIRY www.farmhousecheesemakers.com/cheesemakers/westcombe_dairy/

- | | | |
|-------|--|--------------|
| 15285 | Westcombe Red
Deemed to be the cheese that brought back real Farmhouse Red Leicester. Made from unpasteurized milk from Westcombe's Fresian herd and traditional animal rennet. The cheese is naturally dyed its signature orange using annatto seed. The cheddaring process is done by hand, after which the cheese is cloth wrapped and matured for at least a year. Westcombe Red coats your tongue with a smooth, promising silkiness. It is slightly fruity with an elusive and gentle sharpness. | 2.5kg approx |
|-------|--|--------------|

Page | 8

Proud to support



www.BuyDorset.co.uk

Daily Chilled Deliveries
Order lines open until 12 midnight - for next day delivery

Prices and descriptions are subject to Market Changes

Registered Office: 3 Durrant Road, Bournemouth BH2 6NE

Company Registered No. Registered in England 724559

VAT Reg No: 186 3484 31



CHEESEBOARD



www.wrights-dairies.co.uk

telesales order line

01202 730037

WHITELAKE CHEESES

- 14675 Driftwood Goat's Cheese 215g
- Driftwood is produced in Bagborough, Somerset - a stones throw from the Glastonbury festival site. The cheese is made using thermised goat's milk and is suitable for vegetarians. Driftwood is an exquisite, top quality goats cheese, made in the style of a St Maure, but with a much more complex and interesting taste. Its beautiful texture strikes you immediately, then follows a slight taste of lemon with a gentle punch.
Silver Award - World Cheese Awards 2011.

SOMERSET CHEESE Co www.somersetcheese.co.uk/

- 15450 Pennard Vale 1kg approx
- A multi award winning cheese recently judged as the Best Goats Cheese at the British Cheese Awards 2010. Pennard Vale is made by the Somerset Cheese Company in Shepton Mallet, Somerset. Very characteristic of a good goats cheese, smooth and creamy, an initial nutty taste, with a slightly savoury finish.

LUBBORN CREAMERY www.lubborn.co.uk

- 14120 Capricorn Goats Cheese 100g
- Produced using local goats milk and traditional ripening methods at the Lubborn Creamery, situated in the beautiful valley of Cricket St Thomas and surrounded by lush Somerset dairy pasture. Capricorn cheese has a delicate velvety soft white coat. When young it is mild and crumbly and has a slightly nutty flavour. As it ripens from the outside towards the centre, the white curd becomes softer and creamier, and develops a fuller flavour.
Gold Award - World Cheese Awards 2011.
- 15000 Somerset Brie 1kg approx
- Somerset Brie is creamy with a mild, fresh flavour and a soft edible white rind. The curd is the colour of straw, as it ripens from the outside in, it becomes softer, richer and with a fuller flavour.
Bronze Award - World Cheese Awards 2011.

NORSELAND / ILCHESTER CHEESE Co

- 14000 Applewood Cheese 1.5kg approx
- A smoke flavoured cheese that has developed quite a fan club since its creation in 1965, Applewood is the original in its class. A tasty Cheddar cheese that has a distinctive smoke flavour whilst the edge is hand dusted with paprika.
Bronze Award - World Cheese Awards 2011.

Page | 9

Proud to support



www.BuyDorset.co.uk

Daily Chilled Deliveries
Order lines open until 12 midnight - for next day delivery

Prices and descriptions are subject to Market Changes

Registered Office: 3 Durrant Road, Bournemouth BH2 6NE

Company Registered No. Registered in England 724559

VAT Reg No: 186 3484 31



CHEESEBOARD



www.wrights-dairies.co.uk

telesales order line

01202 730037

CORNWALL

LYNHER DAIRIES CHEESE Co <http://www.lynherdairies.co.uk/>

- 15120 Cornish Yarg 1.6kg approx
A pasteurised, semi-hard cheese made using vegetarian rennet in Cornwall. Deliciously creamy under the rind and slightly crumbly in the core. Cornish Yarg boasts a young, fresh, slightly tangy taste. The cheese is made by hand in open round vats. Wild nettle leaves are picked from neighbouring properties and frozen for use throughout the year. After the cheese has been pressed and brined, the leaves are carefully brushed onto the cheese in a traditional pattern. They attract wonderful natural occurring moulds of various colours, which help the cheese ripen. As the cheese matures, these edible nettles pass on a delicate, slightly mushroomy taste. The final product has an attractive, lacy pattern of leaves in blue and green, giving the finished cheese a very unique appearance.
- 15122 Wild Garlic Cornish Yarg 1.6kg approx
Wild Garlic Cornish Yarg Cheese is made from the cows milk from Lynher Dairies' own herd and topped up with milk from their neighbours. Pasteurised and suitable for vegetarians, the cheese is made in exactly the same way as the nettled covered Yarg (in the same vats by the same team of cheese makers). The cheeses are brined overnight, dried and then the leaves are placed in concentric circles on the cheese. All the leaves are picked from the woods on the farm at Pengreep. They grow between mid March and the end of April so there is a mad dash to harvest them. The garlic leaf aids maturing, attracting a light dusting of natural white moulds which break down the cheese proteins resulting a creamy texture.

THE CORNISH CHEESE Co www.cornishcheese.co.uk/

- 14295 Cornish Blue 500g approx
An entirely handmade blue cheese made at Liskeard in Cornwall, voted supreme champion at the 2010 World Cheese Awards. Once made, the cheese is hand salted and left to mature for between 12 and 14 weeks. During this maturing period, each cheese is pierced every week with stainless steel rods, allowing air which helps the blue mould develop right through the cheese. Flavours are rich and creamy, with a sweetness developing a tangy finish as the cheese matures. **Super Gold Award - World Cheese Awards 2011.**

Page | 10

Proud to support



www.BuyDorset.co.uk

Daily Chilled Deliveries
Order lines open until 12 midnight - for next day delivery

Prices and descriptions are subject to Market Changes

Registered Office: 3 Durrant Road, Bournemouth BH2 6NE

Company Registered No. Registered in England 724559

VAT Reg No: 186 3484 31

