



SHARPHAM WASHBOURNE



THE BASICS

MAKE: Semi-hard.

POST-MAKE: Mould-ripened.

INGREDIENTS: Ewe's MILK, rennet, salt.

MATURED IN THE DAIRY: 4 weeks.

AGE: Can be aged up to 8 weeks old*

WEIGHTS, SIZES, CASES:

1.5kg, D 18.5 cm x H 5.5cm, Case X2.

ORIGIN: Devon.

SPECIES: Ewe 

MILK TREATMENT: Pasteurised.

RENNET: Vegetarian.

BREED: Lacaune / Friesian Cross.

STORAGE:* Large cheeses are wrapped in recyclable paper (Ovtene), and the truckles are wrapped in clingfilm. If you plan to mature the cheeses further, remove them from the packaging after a month.



THE FLAVOUR

A washed curd cheese with a supple, yielding texture, it is rich and complex and develops savoury nuttiness with age.

THE STORY

Named after the neighbouring hamlet of Washbourne, where sheep were once bathed in the river Wash, we use the excellent ewes' milk from Tom & Helen Garland to make this unpressed washed curd cheese. Washbourne has a subtle, nutty flavour that develops with age and a pliable and smooth texture, achieved by washing the curds. Once moulded, we bathe it in brine, turn it, and nurture it until perfect.

AWARDS

2025- Artisan Cheese Awards -Bronze

PAIRS WITH

CHUTNEY: *Washbourne: Sharpham Caramelised Fig & Sharpham Pinot Noir Chutney.* The sweet honey notes of the caramelised fig and Sharpham Pinot Noir chutney pair well with the nutty notes.

DRINKS: A great alternative to manchego in Mediterranean -style dishes, or simply enjoy Washbourne on its own with a little quince jelly. The nuttiness works really well with a livelier white wine such as Sharpham Pinot Gris Wild Ferment.

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