



SHARPHAM RUSHMORE



THE BASICS

MAKE: Semi-hard.

POST-MAKE: Mould-ripened.

INGREDIENTS: 40% Goat's & 60% Cow's MILK, rennet, salt.

MATURED IN THE DAIRY: 4 weeks.

AGE: Can be matured to 12 weeks*

WEIGHTS, SIZES, CASES:

1.7kg, D18.5 cm x H 5.5cm, Case X2.

EXTERIOR: Natural edible rind.

ORIGIN: Devon.

SPECIES: Cows  and Goat's 

BREED: British Saanen, British Alpine & British Toggenburg goats and Jersey cows.

MILK TREATMENT: Pasteurised.

RENNET: Vegetarian.

STORAGE & CARE:* 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

Sharpham Rushmore is a semi-hard mixed milk cheese with cow's and goat's milk. It has a refreshing acidity, crumbly texture, and is rich and creamy in flavour with a subtle floral sweetness and a lingering finish

THE STORY

Sharpham Rushmore was serendipitously created when our farmer mistakenly poured local goat's milk into the same tank as our Jersey cow's milk. The cheesemaking team decided to create a new cheese from this mixed milk to see how it would taste and Sharpham Rushmore was born. The mixed milk curd is moulded and drained for 48 hours before being brine dipped. It's then left to mature creating its distinctive natural white bloomy rind, darkening and increasing with flavour with age.

PAIRS WITH

CHUTNEY: *Rustic: Bramley Apple & Hunts Wobbler Cider Chutney* Bramley apple chutney with the Rushmore – the sweet apple and ginger flavours really worked well with the subtle floral sweetness and acidity that the goat's milk adds to the Rushmore.

WINE: Works well with a glass of *Sharpham Pinot Noir*, but we prefer a flat, dry West Country cider, which helps balance the sweet and acidic notes within the cheese.

AWARDS

2025-Artisan Cheese Awards- Gold
2025- Food Drink Devon Platinum
2024- Great Taste Awards- 2 Stars
2023- TOTW- Champion Cheese
2023- Global Cheese Awards- Gold
2023-Great British Food Awards- Gold
2023- Taste of the West- Gold

RECIPIE IDEAS:

