

## SINODUN HILL

Sinodun Hill is a ripened goats cheese pyramid with a mellow tangy flavour and citrus undertones.

### PLU: 1155

---

Sold as:	Each	Organic:	No
Category:	British Goat - Soft (NHR)	Type of Milk:	Goat
Country:	Product of England	Pasteurisation:	Pasteurised
Region:	Oxfordshire	Rennet:	Vegetarian
Approx weight:	200g	Style:	Mould Ripened
Rec. Drink:	Sauvignon blanc - fruity and crispy white	Flavour:	mellow, citrus
		Rind:	Natural
		Own Milk:	Yes

---

## Commentary

Norton and Yarrow Cheese make award winning artisan goats' cheese ran by Fraser Norton and Rachel Yarrow.

They are based at the Earth Trust Farm near Shillingford in South Oxfordshire. The idea for Norton and Yarrow Cheese started in August 2014 and they officially became a company in May 2015. Norton and Yarrow started to build their own herd of purebred Anglo Nubian goats - the 'Jersey Cow' of the goat world - at the beginning of 2016 and are developing a range of delicious hand crafted cheeses based on traditional French recipes.

The Sinodun Hills is the 'proper' name for the Wittenham Clumps, standing just above the Earth Trust farm where the goats graze.

Sinodun Hill is a ripened goats' cheese pyramid, similar in style to a Pouligny and other French goats' cheeses. It is made using the traditional method of slow lactic coagulation. Curds are hand laddled into moulds and allowed to drain naturally. Cheeses are then left on racks to develop for up to 21 days to develop the flavour and texture.

Sinodun Hill has a nice subtle farminess combined with a citric tang, also with a distinctive pleasant nuttiness. The texture is smooth and creamy with aromas of fresh hay.

Winner - Best New Cheese - British Artisan Cheese Awards 2017

Winner - Best New Artisan Producer - Great British Cheese Awards 2017

---

## Technical Specification

Ingredients: Goats' Milk , Salt, Rennet, Dairy Cultures (Milk)

Place of provenance: Product of England

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Norton & Yarrow Cheese, 16 Sherwood Road, Didcot, Oxfordshire OX11 0BU

## Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1501kJ
	(kcal)	362kcal
Fat		30.2g
of which	saturates	16.96g
	mono-unsaturates	9.72 g
	poly-unsaturates	2.19g
Carbohydrates		4.8g
of which	sugars	1.6g
Protein		18.2g
Salt		1.5g