

PITCHFORK

A mature, unpasteurised and organic traditional cloth-bound Cheddar from the makers of Gorwydd Caerphilly

PLU: 411

Sold as:	Weighed /Kg	Organic:	Yes
Category:	British Cow - Hard (NHR)	Type of Milk:	Cow
Country:	Product of England	Pasteurisation:	Unpasteurised
Region:	Somerset	Rennet:	Traditional
Approx weight:	25kg	Style:	Hard
		Flavour:	Clean and bright. Savoury and mustardy.
		Rind:	Cloth
		Own Milk:	Yes

Commentary

Pitchfork won Best Traditional Cheddar at the 2019 British Cheese Awards in May and has been the talk of the cheese industry. Pitchfork is golden in colour with a mainly smooth, closed texture with the occasional blue vein. It has clean bright flavours, which range from savoury and mustardy to hints of honey with a long finish.

Due to the lengthy maturing process of this new, artisan cheese, we only have a limited quantity available.

Pitchfork Cheddar is made by brothers Todd and Maugan Trethowan, at Trethowan's Dairy in Somerset. Most well known for their Gorwydd Caerphilly, they have recently and very successfully branched out into Cheddar production, the farm is just 5 miles from the town of Cheddar itself! Having produced Gorwydd for 18 years in Wales, Trethowan's Dairy relocated in 2014 to a Somerset dairy farm in order to improve the quality of their cheese and work with the best possible milk supply.

They started making Pitchfork in late 2017. It is an unpasteurised, traditional, organic and cloth-bound West Country cheddar. Despite the cheeses relative youth, Trethowan's and Pitchfork are part of the Slow Food Artisanal Somerset Cheddar Presidium, an honour only 3 other cheddar makers in the world have been awarded with which is a true testament to its quality.

All the milk used to make Pitchfork is completely organic and comes from a pedigree herd of 100 Holsteins and 20 Jerseys cows. The herd's wellness is of top priority and is keenly managed, to the extent that they are able to dictate the cow's diets to best suit their cheesemaking requirements. The cows are milked on site and the milk transferred through a set of gravity propelled pipes which transfer it directly into the dairy for cheesemaking. It travels an estimated 20 metres from the cow to the vat!

Awarded Super Gold at the 2019 World Cheese Awards.

Won Best Traditional Cheddar at the 2019 British Cheese Awards.

Technical Specification

Ingredients: Cows Milk , Salt, Cultures, Rennet

Place of provenance: Product of England Hewish

Allergens: MILK

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Trethowan's Dairy Ltd, The Dairy, Cowslip Lane, Hewish, Weston-Super-Mare, BS24 6AH

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1861kJ
	(kcal)	449kcal
Fat		36.4g
of which	saturates	27g
Carbohydrates		3.4g
of which	sugars	<1.0g
Protein		26.4g
Salt		1.62g