



WIGMORE

A sheeps milk cheese with a slightly sweet yet flowery taste. The texture is fairly firm when young and runny when older

PLU: 151

Sold as:	Weighed /Kg	Organic:	No
Category:	British Sheep - Soft (NHR)	Type of Milk:	Sheep
Country:	Product of England	Pasteurisation:	Thermised
Region:	Berkshire	Rennet:	Vegetarian
Approx weight:	800 g	Style:	Mould Ripened
Rec. Drink:	Bordeaux	Flavour:	Sweet and flowery
		Rind:	White bloomy
		Own Milk:	No

Commentary

Village Maid Cheese was started by Anne Wigmore in 1986 after she had been working for the National Institute for Research in Dairying in Shinfield for 10 years, initially in the microbiological department, and then learning her craft of cheese-making in their research dairy. Together with her husband Andy and staff the company now produce three award-winning cheeses. Anne Wigmore began making cheese at the National Institute for Research in Dairying (NIRD) in 1984, having worked as a microbiologist at the establishment. In the experimental dairy Anne produced different types of cheese for projects within the institute and organised tasting panels. She also visited the then few artisan cheese-makers in the country for consultations and this inspired a passion for artisan cheese.

After leaving the institute to travel abroad with her husband Andy, sailing the high seas with two friends who were fulfilling a lifelong ambition of sailing their self-made yacht back to Australia, their return after six months provided Anne with the opportunity of going it alone. Anne formed her own company under the government Enterprise Allowance scheme where she was paid £40 per week and offered short training courses in administration to become a successful entrepreneur. Thus the seeds of Village Maid Cheese were sown and the company was born from humble beginnings in a garden outbuilding in Spencers Wood near Reading in 1986. Not having a farm meant milk supply was to prove difficult, but undeterred, Anne was keen to put into practice what she had discovered whilst sailing, including the wonderful cheeses of Sardinia made from ewe's milk.

Named after the cheese-makers, Wigmore is a traditional, hand-made, washed curd cheese - a method of cheese-making used widely across Europe. It is made using thermised ewe's milk and is matured for six weeks.

Wigmore has something of the 'melting chocolate' texture of Reblochon, but with a distinctly different taste due to the ewe's milk. It is light and delicate with a superb complexity which always makes the cheese a treat to enjoy.

Wigmore has won numerous awards at the British Cheese awards over the years, not least Gold and Best Soft White Cheese in 2008.

Technical Specification

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

Place of provenance: Product of England

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

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