

SPENWOOD

A British ewes milk cheese, with smooth & rich herbaceous notes, & aged for around 6 months.

PLU: 533

Sold as:	Each	Organic:	No
Category:	British Sheep - Hard (NHR)	Type of Milk:	Sheep
Country:	Product of England	Pasteurisation:	Thermised
Region:	Berkshire	Rennet:	Vegetarian
Approx weight:	2kg	Style:	Hard
Rec. Drink:	Shiraz from Southern French Languedoc region	Flavour:	Sweet & Nutty
		Rind:	Natural

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 Berkshire village where it originated, Spencers Wood, Anne was inspired to develop Spenwood after visiting Sardinia and tasting the local Pecorino cheese which is made from ewe's milk.

Spenwood is a hard-pressed cheese made from unpasteurised ewe's milk, and is fully matured for six months with a natural rind.

It has a well-developed nutty flavour but kept longer it becomes harder and more piquant and is a good substitute for parmesan with pasta and risotto recipes

Won Super Gold at The World Cheese Awards 2017.

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.

Supplied by: Village Maid Cheese Ltd, The Cottage, Basingstok Rd, Riseley, Reading RG7 1QD

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1734kJ
	(kcal)	418kcal
Fat		35.7g
of which	saturates	22.1g
	mono-unsaturates	10.7g
	poly-unsaturates	1.5g
Carbohydrates		0.6g
of which	sugars	<0.1g
Protein		23.8g
Salt		1.6g