

OLD ROAN WENSLEYDALE

A creamy and rich Wensleydale with a delightful lemon and yoghurt acidity.

PLU: 1469

Sold as:	Weighed /Kg	Type of Milk:	Cow
Category:	British Cow (NHR)	Pasteurisation:	Unpasteurised
Country:	Product of England	Rennet:	Traditional
Region:	Wensleydale, Yorkshire		
Approx weight:	6Kg		

Commentary

Over the last few years, we have seen a small resurgence in artisan Wensleydale production and after much taste testing and research, we came across Curlew Dairy - the makers of Old Roan. We were inspired by their passion, the tiny scale they work on and above all, the cracking cheeses that they make.

Old Roan has all the lemon, yogurt acidity you would expect from a Wensleydale, with mineral, earthy tones closer to the rind. Unlike crumbly Wensleydale, Curlew Dairy use a traditional slow recipe which gives the cheese a much softer, creamier texture. It has an open texture and melts exceedingly well on cheese on toast.

Ben Spence and his wife Sam started making Old Roan Wensleydale at Home Farm in 2019 - the first farm-produced Wensleydale since 1957. In 2021, Ben and Sam moved to their own micro-dairy 'Curlew Dairy' where their delicious Old Roan Wensleydale is now made.

Ben and Sam use unpasteurised milk, so the cheese truly reflects the 'terroir' of the farm. The final flavour is determined by everything from the pastures on which the cows grazed, to the weather, the season, and even the bacteria in the soil. The cheese is clothbound and aged in our maturing room for 3-4 months.

Try Old Roan Wensleydale melted on sourdough toast with a drizzle of balsamic vinegar, or on our Fruit Cake for Cheese with a thick layer of butter!

Technical Specification

Ingredients: Cows milk ,Starter culture,Animal rennet,Salt

Place of provenance: Product of England

Allergens: Milk

Storage:

Instructions for use:

Supplied by: Curlew Dairy, The Corner House, Wensley, Leyburn, North Yorkshire. DL8 4HN.

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1581kJ
	(kcal)	381kcal
Fat		31.8g
of which	saturates	21.1g
Carbohydrates		0.1g
of which	sugars	0g
Protein		23.7g
Salt		1.1g