

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:	Rioja or Cabernet Merlot	Flavour:	Sweet and flowery
		Rind:	White bloomy
		Own Milk:	No

Commentary

Village Maid 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 NIRD in 1984. 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, 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 ewes' milk. Village Maid's Spenwood ewes milk cheese is the culmination of many years of trials and even today, changes are continually made in order to maintain the quality and flavour remembered from Sardinia.

By 1991 Village Maid had outgrown its premises in Spencers Wood and so moved to their present site in Riseley. Around the same time Anne started to develop a semi-soft ewes' milk cheese alongside Spenwood. After months in development, Wigmore was born and is now established as a unique white rinded semi-soft ewes' milk cheese, achieving many awards over the years such as Best English Cheese at the British Cheese Awards and Best Semi-Soft Cheese at the Artisan Cheese Awards. Comparable to Brie or Camembert, Wigmore is a washed curd cheese, a method of cheese-making used widely across Europe, in which some of the whey is replaced by water during production, helping to give the cheese its characteristic oozing texture. It 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 in flavour with a superb complexity which always makes the cheese a treat to enjoy. Pairs well with a full-bodied red wine.

Wigmore has won numerous awards at the various cheese awards over the years, most recently it was a Gold medal winner at the 2017 and 2018 British Cheese Awards.

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: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1344kJ
	(kcal)	325kcal
Fat		28.0g
of which	saturates	18.2g
	mono-unsaturates	7.7g
	poly-unsaturates	1.1g
Carbohydrates		<1.0g
of which	sugars	<0.1g
Protein		18.3g
Salt		1.55g