



## **Sussex Cheese Selection for elwood Winter Wine Tasting**

**15 November 2012**

### **Golden Cross Goat's Cheese**

**Producer:** Golden Cross Cheese, Greenacres Farm, Whitesmith

**Milk Type:** Goat

**Rennet:** Vegetable

**Matured:** 4 weeks

**Tasting Notes:** St Maure style cheese made from their own herd of goats. Firm and grainy texture when young with a citrus note, but becomes creamier with age with a sweet nutty note and slight goaty finish.

### **Flower Marie**

**Producer:** Golden Cross Cheese, Greenacres Farm, Whitesmith

**Milk Type:** Ewe

**Rennet:** Vegetable

**Matured:** 4 weeks

**Tasting Notes:** A bloomy rind cheese with a delicate soft creamy texture with a hint of mushroom on the rind. Subtle flavours of herbs, flowers and grass with a sweetness and citrus note developing more intense flavours when aged.



### **Lord of the Hundreds**

**Producer:** The Traditional Cheese Dairy, Stonegate

**Milk Type:** Ewe

**Rennet:** Vegetarian

**Matured:** 4 – 6 months

**Tasting Notes:** This unpressed ewe's milk cheese has a natural rind dusted with mould. Firm paste dotted with small eyes. The taste is mild and sweet with a slight nutty finish.

### **Burwash Rose**

**Producer:** The Traditional Cheese Dairy, Stonegate

**Milk Type:** Cow

**Rennet:** Vegetarian

**Matured:** 6 – 8 weeks

**Tasting Notes:** Classed as a semi soft cheese Burwash Rose has an amazing creamy flavour with a build up of floral notes, which come from washing the cheese in rose water during the first few weeks of maturation.

### **Sussex Camembert**

**Producer:** Alsop and Walker, Five Ashes, Mayfield

**Milk Type:** Cow

**Rennet:** Vegetarian

**Matured:** 60 days

**Tasting Notes:** This is a modern handmade cheese similar in style to French Camembert. It has a coating of bloomy white mould and a smooth pale yellow paste. It has a soft, creamy texture, the taste is mild and mushroomy with a faintly bitter aftertaste..



## **Sussex Blue**

**Producer:** Alsop and Walker, Five Ashes, Mayfield

**Milk Type:** Cow

**Rennet:** Vegetarian

**Matured:** 10 weeks

**Tasting Notes:** This handmade cheese has a firm yet smooth and creamy texture with small blue veins. The dominant flavour is mellow and nutty with a sharp and spicy taste to the blue veins.