



# Sharpham Rustic

## Tasting notes

The Plain Rustic is a semi-hard, unpasteurized cheese made with Jersey cow milk. It has a fresh, lemony, creamy flavour when young, developing a lovely nutty taste when mature. Great with a Ploughman's or served with green runner bean chutney on a cheeseboard.

## Cheese making

After hand moulding into basket moulds, the cheese is drained for forty eight hours before being dry salted by hand. As the coat of the cheese grows, it is rubbed by hand to form the thin natural rind and the cheeses are turned weekly. After around a month maturing, the cheese is ready for sale.

## Shelf Life

A full size cheese will have a maximum shelf life of 1 month from the date of dispatch. The smaller sizes have shorter life as they will ripen faster. The medium or mini cheese will have a shelf life of 2-3 weeks from date of dispatch. Please specify if there is a particular date on which you want to eat the cheese.

## Awards

GOLD - British Cheese Awards 2014  
BRONZE - Taste of the West Awards 2014  
GOLD - Global Cheese Awards 2013  
SILVER - British Cheese Awards 2013  
SILVER - Taste of the West Awards 2013

## Approximate sizes

450g  
1kg  
1.7kg

