

Riseley



Milk type: Sheep

Milk treatment: Thermised

Coagulant type: Vegetarian coagulant

Location: Riseley, Berkshire / Bermondsey



A washed-rind sheep's milk cheese with a rich paste beneath a vivid, tacky rind which sometimes has a salty crunch. Flavours are bold and savoury, with occasional hints of smoky bacon.

Riseley is the washed-rind cousin of Wigmore cheese. It is a collaboration between cheesemaker Anne Wigmore and our maturation team in Bermondsey; a testament to the power of maturation and its influence on the flavour and personality of a cheese.

In early 2014 Anne and Andy Wigmore sent us some of their Wigmore sheep's cheeses at a much younger age than usual. Our soft cheese maturation team (well known for their eagerness to wash anything!) began an intensive ripening experiment which led to the eventual creation of Riseley.

The washing process takes up to four weeks and involves dabbing and gently scrubbing the rind with water or brine every few days.

The moist conditions provide a perfect environment for the development of pinkish-orange bacteria, while also discouraging any moulds from taking root.

