

# Sinodun Hill

Milk type: Goat

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Milk treatment: Raw

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Coagulant type: Vegetarian

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Location: Little Wittenham, Oxfordshire



The yoghurt flavour of this cheese is complemented by a delicate, almost red-fruit flavour from the rind. It's rind is wrinkly with a golden colour; the texture of the paste is pleasantly light, almost whipped.

Sinodun Hill is made by Rachel Yarrow and Fraser Norton, at Earth Trust, a charity farm in South Oxfordshire which they moved to at the start of 2018.



Sinodun Hill is one of our newer cheeses, and has only been made since early 2016. As such we are still developing our understanding of how to best mature it.

Sinodun Hill arrives with us when it is between 1-2 weeks old. Upon arrival, we dry the cheese for one day, and then mature it in a one of our maturing rooms.

Our maturation team are responsible for judging whether the cheese needs to go back into the drying room for any period of time. We mature the cheeses, assessing them constantly, for up to two weeks.