

Spenwood



Milk type: Sheep

Milk treatment: Thermised

Coagulant type: Vegetarian

Location: Riseley, Berkshire

Spenwood is a sheep's milk cheese with a supple texture and a thin natural rind. Its cream-coloured paste has a sweet, milky flavour that develops a slight piquance with maturity.

Cheesemaker Anne Wigmore's inspiration for Spenwood was a pecorino cheese she encountered while visiting the island of Sardinia.

The cheese is generally sold at around six months of age, though it can be matured for longer, at which point its paste becomes denser and slightly waxy. Spenwood has a rounder, gentler flavour than our other hard sheep's milk cheeses, which are more marked by juicy, fruity acidity.

