

# Westcombe Cheddar



Milk type: Cow

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Milk treatment: Raw

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Coagulant type: Animal rennet

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Location: Evercreech, Somerset

Westcombe Cheddar has a softer texture than our other Cheddars. We select batches with warm, round flavours and a balance of milkiness and juicy acidity.

Westcombe Dairy's Cheddar-making history dates back over a hundred years. After a brief period producing block Cheddar, in the late 1980s the Calver family took a decision to return to their roots and once again make raw-milk, clothbound Cheddar of the highest quality.

We visit Westcombe Dairy six times a year to select our batches of cheese. Westcombe Dairy's maturation space is equipped with the world's first Cheddar-turning robot, nicknamed "Tina the Turner."

