

Winslade



Milk type: Cow

Milk treatment: Pasteurised

Coagulant type: Animal rennet

Location: Basingstoke, Hampshire

A small, soft and unctuous cheese with a quiet floral earthiness. It is superbly rich and gentle on the palate. Its spruce band imparts a distinctive piney note.

Winslade is made by Stacey Hedges in Hampshire, developed as a sibling to Tunworth. It occupies the space between a Camembert style and Vacherin Mont D'or style cheese.

When cheesemaker Stacey Hedges was developing her cheese, we were active in offering advice and feedback in the early stages.

