



## P R E S S R E L E A S E

Close  
Leece  
FARM



MANX  
CHORIZO

### Close Leece Farm is among the Great Taste winners of 2017

Great Taste, the world's most coveted food awards, which celebrates the very best in food and drink, has announced the Great Taste stars of 2017. Out of over 12,300 products to be judged, Close Leece Farm, Patrick Road, St Johns, Isle of Man was awarded:

- A 2-star Great Taste award, which means judges dubbed it **outstanding** for its **Manx Chorizo**. The judges commented:

*“An incredible aroma to this product. There is a great ratio of fat which makes this chorizo very moist. It has a really meaty mouth feel. We love the flavour of pork coming through with it's sweetness and the heat is just right, a warmth without harshness. The salt level is perfect and we think this a very well balanced chorizo.*

*the smoked pimenton comes through really well with smoky heat, the pork is clear in flavour, the fat is succulent – all the flavours are there and they sing. The finish is long and lingering.*

*A wonderful bold, spicy flavour with a building heat. The pork is high quality, the product well balanced and complex, with a lingering aftertaste.”*

- A 1-star Great Taste award, which means judges dubbed it **simply delicious** for its Manx Tamworth Honey and Mustard Sausages. The judges commented:

*“Lovely plump sausages. We love the texture, it's coarse and compact which gives it a really meaty mouth feel. The pork flavour comes through beautifully at the start of the palate, followed by the mustard seeds then the sweetness of the honey. We loved that the honey has provided a flavour as well as the sweetness. We think this is a beautifully balanced sausage and all the elements marry together beautifully. We really like the mustard seeds that add something in texture as well as flavour.*

*A good looking sausage, well filled and with a good colour. The meat is well flavoured with mustard but the honey level is a little low. The pork is ground quite coarsely and we liked this meatiness.*

*Beautiful aroma of the honey, mustard and the pork. Good texture, not over minced. Good length of flavour, leaving a gentle glow. “*

- A 1-star Great Taste award, which means judges dubbed it **simply delicious** for its Manx Premium Free Range Eggs. The judges commented:

*“Big yolked egg, sunny colour, held its shape well after poaching. Subtle flavour.*

*Beautiful colour to the yolk and good integrity to the tender white. There is a good, rich flavour to the yolk reflecting the hens' free ranging diet. We enjoyed these (beautifully poached, too).*

*Gorgeous rich deep yellow yolk and firm clean white surrounds. Fresh and appealing eggy aromas. Delicious creaminess in the yolk with rich warm notes. Unexpected grassy /hay notes in the white, really pleasing feel in the mouth. Obviously from happy hens! “*

Judged by over 500 of the most demanding palates, belonging to food critics, chefs, cooks, restaurateurs and producers, as well as a whole host of food writers and journalists, Great Taste is widely acknowledged as the most respected food accreditation scheme for artisan and speciality food producers. As well as a badge of honour, the unmistakable black and gold Great Taste label is a signpost to a wonderful tasting product, which has been discovered through hours and hours of blind-tasting by hundreds of judges.

Tracey Ridgway of Close Leece Farm commented:

*“We are very proud of our success in this year's Great Taste Awards. We aim to make the highest quality food products by using the finest rare breed livestock, pasture reared in the Isle of Man, so it's great that the awards have recognised us. We are particularly pleased with the 'Outstanding' award for the Manx Chorizo, which has been very popular. Join us to celebrate at the Royal Manx show, 11<sup>th</sup> and 12<sup>th</sup> August, where all our products will be available, or order from [www.closeleecefarm.com](http://www.closeleecefarm.com). “*

Recognised as a stamp of excellence among consumers and retailers alike, Great Taste values taste above all else, with no regard for branding and packaging. Whether it is gin, biscuits, sausages or coffee being judged, all products are removed from their wrapper, jar, box or bottle before being tasted. The judges then savour, confer and re-taste to decide which products are worthy of a 1-, 2- or 3-star award.

There were 12,366 Great Taste entries this year and of those products, 165 have been awarded a 3-star, 1,011 received a 2-star and 3,171 were awarded a 1-star accolade. The panel of judges included; chef, food writer and author, Gill Meller, MasterChef judge and restaurant critic, Charles Campion, author and chef, Zoe Adjonyoh, baker, Tom Herbert, and food writer and baking columnist Martha Collison as well as food buyers from Fortnum & Mason, Selfridges, and Harvey Nichols. These esteemed palates have together tasted and re-judged the 3-star winners to finally agree on the 2017 Top 50 Foods, the Golden Fork Trophy winners and the 2017 Supreme Champion.

Great Taste 2017 will reach its exciting finale on Monday 4 September, when the world of fine food gathers at the Intercontinental Park Lane Hotel, London to find out the Golden Fork winners for each region at an Awards Dinner, with the final applause reserved for the Great Taste Supreme Champion 2017.

Date: 1<sup>st</sup> August 2017

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#### **Notes for editors:**

##### **What is Great Taste?**

*Great Taste is the largest and most trusted accreditation scheme for fine food and drink. Established in 1994, it encourages and mentors artisan food producers, offering a unique benchmarking and product evaluation service leading to an independent accreditation that enables small food and drink businesses to compete against supermarket premium own label brands.*

*Since 1994 over 122,300 products have been assessed. This year 12,366 products were blind-tasted by panels of specialists: top chefs, cookery writers, food critics, restaurateurs and fine food retailers.*

##### **What are Great Taste judges looking for?**

*They're looking for great texture and appearance. They judge the quality of ingredients and how well the maker has put the food or drink together. But above all, they are looking for truly great taste.*

★★★ EXQUISITE. WOW! TASTE THAT   ★★ OUTSTANDING   ★ SIMPLY DELICIOUS

**How do they work?**

*Each team of three to four judges blind-tastes around 25 products per session, discussing each product as a coordinating food writer transcribes their comments directly onto the Great Taste website, which producers access after judging is completed. Over the years, numerous food businesses, start-ups and well-established producers have been advised how to modify their foods and have subsequently gone on to achieve Great Taste stars. Food or drink that is deemed worthy of Great Taste stars is also tasted by a team of arbitrators, who taste, confer and agree on the final award given. If judges feel that a product needs some adjustment, and is therefore not likely to receive an award, the food or drink gets a second chance on a referral table, where another team blind-tastes and deliberates. For a Great Taste 3-star award, the vast majority in the room - which can be as many as 30-40 experts - must agree that the food or drink delivers that indescribable 'wow' factor.*

**What should consumers look for?**

*The logo. The Great Taste symbol is their guarantee a product has been through a rigorous and independent judging process. It's not about smart packaging or clever marketing – it's all about taste.*