

Seasonal Spotlight

Fromage
to Age

Artisan cheese

from Aubrey Allen

Pitchfork Reserve

This cheese has been matured for 18 months
exclusively for Aubrey Allen

the cheese

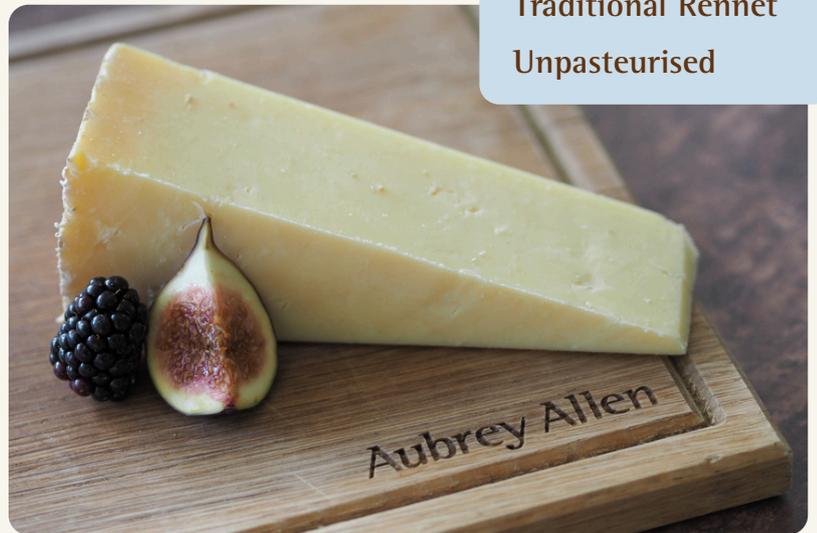
A traditional cloth bound cheddar named after the pitchforks that they use to mix the salt into the curds during their completely handmade production.

Pitchfork Reserve has been aged for Aubrey Allen for a further 6 months and takes on a stronger flavour profile.

Cows milk

Traditional Rennet

Unpasteurised



the cheesemakers

Having made Caerphilly Gorwydd for more than 20 years at their dairy in Somerset, brothers Todd and Maugan Trethowan branched out into Cheddar-making in 2017 and have never looked back, with Pitchfork Cheddar going from strength to strength and collecting an array of awards along the way.

tasting notes

Full bodied flavour with all of the characteristics that you would expect from a **truly artisanal cheddar**, but with this age profile you really notice the **nutty** flavours from the extra maturing. The **creamy**, almost **caramel** notes that are brought in by the addition of the jersey milk. Has a **dense**, almost **fudgy** texture.

Explore
Trethowan
Brothers Dairy
with the Aubrey
Allen team

