

British Cheese Awards 2026

Fromage
to Age
Artisan cheese

Guy and Simeon were part of the judging team at this year's British and Irish Cheese Awards held on 20th March 2026. The ash coated goats log, Dazel Ash scooped the top prize, with cider washed, Yarlington taking second place and many of our favourites winning their categories.

Supreme Champion

Dazel Ash

by Rosary Goats
Cheese



A goats cheese with an edible ash coating, which as the cheese matures the crinkly rind takes on a lustrous satiny hue of black and white. It's name is derived from an idyllic little copse "Dazel Wood" situated just behind Rosary Goats in the New Forest.

Reserve Champion

Yarlington

by
King Stone Dairy



A great collaboration between Kingstone Dairy and Cidermaker Tom Oliver. Gently washed in a mix of salt brine and Tom's Yarlington Miller cider. Creamy and savoury but slightly fruity from the cider. Smooth and silky in texture.

Specialist Cheesemakers
Association

Best Modern Cheese

Best Export

Best Goats Cheese

Best Flavour Added Cheese

Best Traditional Cheddar
sponsored by Aubrey Allen

Golden Cross

Sheep Rustler

Yarlington

Dazel Ash

Eve

Pitchfork

Golden Cross Cheese

White Lake Cheese

Kingstone Dairy

Rosary Goats Cheese

White Lake Cheese

Trethowan's Dairy



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