

YARLINGTON

Yarlington is the result of a collaboration between cheesemaker David Jowett, cider maker Tom Oliver and Cellarman Sam.

The cheese sits somewhere between Evenlode and Rollright in terms of make process. The rind is washed four times in a brine solution and then twice in a brine/cider wash to finish.

The addition of Yarlington cider from Tom encourages the bacteria on the rind to fully express themselves whilst the alcohol rounds off any rogue elements giving the cheese a complex, robust but above all sophisticated finish.

Yarlington itself is named after Yarlington Mill in Somerset. The home of the first example of the Yarlington Mill apple now one of the cornerstones of British Cider making.

Yarlington is made at King Stone Dairy, Manor Farm, Chedworth in Gloucestershire, England

MILK TYPE

Organic, Fresian and Shorthorn Cows

INGREDIENTS

Milk, salt, rennet, cider, cultures

RENNET

Animal

MILK TREATMENT

Pasteurised

SIZE

220g

AGE PROFILE

6-8 weeks



TASTING NOTES

Silky, velvet texture and a flavour rich in umami. Autumnal, wild notes, cooked ham and the gentle farmhouse tang of the Yarlington Cider Apple.

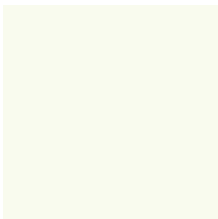
PAIRING SUGGESTIONS

A foamingly effervescent cider, full of fruitiness and gentle tannin. Alternatively, a rich full bodied white wine with a touch of oak.

LABEL COLOUR REFERENCES



R G B
238 113 90
C M Y K
0 67 62 0
HEX EE715A



R G B
252 252 241
C M Y K
2 0 8 0
HEX FCFCF1

