

Pampered cows help make new organic smoked cheddar

Contributed by Anna Simms - Corixa
Thursday, 20 August 2009

Cheese lovers will relish in the launch of Godminster Vintage's new Oak Smoked Organic cheddar made from the milk of its pampered cows in the heart of Somerset.

Taking great pride in maintaining its farm as a sustainable environment, Godminster Vintage treats its cows with top class care. Not only are the livestock fed on pure pastures, farm-grown wheat, oats, field beans and nutritional herbs to boost their vitamin and mineral intake, they are also given tailor-made preventative homeopathic remedies when required. The nurturing of the cows helps create the unique taste and flavour of Godminster Vintage cheese.

Cold oak smoked in the Wiltshire Smokehouse in Warminster using oak chips from sustainable woodland, this robust cheese is creamy in both taste and texture making it less crumbly than traditional farmhouse cheddars. Its oaky smokiness is medium in strength and penetrates just before it reaches the centre of the cheese. Matured for over 14 months, this vintage cheddar has developed a tangy yet smooth taste.

To add to its rustic charm, Godminster Vintage has wrapped Oak Smoked Organic Cheddar in bio-degradable muslin. It is also vac-packed to contain its distinctively piquant scent. Try teaming a wedge of this full-flavoured cheddar with a chunky chutney, such as Godminster Vintage Beetroot and Apple, served with a good scattering of coarse oatcakes. A bittersweet ale or tawny port to accompany the cheddar would balance the smoked acidity.

Also available in the Godminster range is Organic Cheddar, Organic Cheddar & Rosemary Crackers, Organic Cheddar & Fresh Garlic Crackers, and a range of fruit-blended vodkas. All Godminster Vintage goodies are available to be stylishly packaged as the ideal gift for foodies.

Godminster Vintage Smoked Cheddar is available to buy online at www.godminster.com and independent retailers nationwide.