

PITCHFORK CHEDDAR

THE BASICS

MAKE:	Hard
SUB MAKE:	Cheeses which acidify in the vat
POST-MAKE:	Wrapped, Rolled or Processed
SUB POST-MAKE:	Natural (leaf wrapped, wood or cloth girdle)
TYPICAL AGE PROFILE:	12 months
APPROXIMATE WEIGHT(S):	25kg
DIMENSIONS:	34cm , 24cm
GEOGRAPHICAL ORIGIN:	Somerset, England
PROTECTED STATUS:	N/A
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	Holstein-Friesian and Jersey
RAW/PASTEURISED MILK:	Raw
VEGETARIAN/ANIMAL	Animal
RENNET:	
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Todd Trethowan worked at Neal's Yard Dairy to pay his way through University and then learned how to make cheese from Chris Duckett, the last farmhouse Caerphilly maker in the UK. He began making Gorwydd Caerphilly at the family farm in Ceredigion, Wales, in 1996 and was soon joined by his brother Maugan. After outgrowing the original site, the Trethowan Brothers moved to Puxton Court Farm in Somerset in 2014, five miles from the village of Cheddar, where they continued to make Gorwydd, but also developed a cloth bound cheddar, Pitchfork, which was launched in 2019.

The cheese is made with raw milk from the farm's own herd of Holstein-Friesian and Jersey cows, using bulk starter cultures and animal rennet. The curd is cut into pea-sized pieces, scalded at around 40°C and is gently pumped to a draining table. Here it is drained, piled and cheddared, before the curd is milled and salted, using pitchforks to evenly distribute the salt (hence the name). The curds are packed into tin moulds for pressing and are finally bound in lard-soaked muslin. The truckles are aged for around 12 months.

THE CHARACTER

The texture is dense and even, while the flavour takes in rich and nutty with a juicy, lactic bite, plus a long savoury finish.

PERFECT PARTNERS:

A medium West Country cider or traditional ale are classic matches, but Pitchfork also stands up well to full-bodied red wines from Bordeaux or the Rhône valley.

