

Sharpham Washbourne Cheese

Having done a pretty good job with Jersey Cows and Goats milk cheeses, Mark and Debbie hankered after making a Ewes milk cheese and so they tapped into Tom Garlands supply of excellent sheep's milk to neighbouring Ticklemore dairy and Washbourne was born!

It is a fairly tricky cheese to make as we wash the curds, which helps to achieve the smooth, creamy texture and once moulded we bath it in brine, turn it and nurture it until perfect!

Washbourne is typically aged for 8 to 10 weeks, but we have recently aged some for longer with impressive results.

Inspired by the Hamlet of Washbourne that the River Wash that runs through, Washbourne is derived from the Old English wæsce "washing" and burna "stream", and so means "stream for washing", i.e. clothes or sheep.

Although a recent addition to the Sharpham Cheese family, Washbourne seems to be really popular with customers and judges, as in 2019 it has already won 'Best Ewes Cheese' at the Artisan Cheese Fair and the 'Best Modern British Cheese' at the British Cheese Awards and now the 'UK Supreme Champion' at the Global Cheese Awards which is a huge honour and the Sharpham Cheese team are delighted and very proud of the success.

