

# Extra Vintage Cheddar Cheese



*"The expertise of our business enables us to extensively research and select cheese at its optimum level of maturity from the whole of the marketplace."*

Andrew Hockridge - Managing Director

The name cheddar derives from the cheddaring process, which involves the cutting and piling of the curd, allowing the whey to naturally drain away, before being put into moulds for pressing. The Cheese is then left to naturally mature to taste.

## Cavalier Extra Vintage

Our Cavalier Extra Vintage is a full flavour cheese with a brittle texture which possesses a strong bite.

An excellent cheese for the connoisseur.

### Sizes available

Block cheeses: 2.5kg, 5kg



*Committed to  
customer service and  
superior quality...*

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