



WICKLOW FARMHOUSE CHEESE LTD.

Wicklow Farmhouse Cheese is a family owned business established in 2005. The Hempenstall family farm lies between Croghan Mountain and the Irish Sea at Curranstown, Arklow, Co. Wicklow, just two km from the East Coast of Ireland. John and his family before him have been farming here for generations. They use the milk from the farm Friesian herd to make these creamy delicious cheeses. The proximity to the sea adds a distinctive flavor all of its own to these seductively addictive cheeses. John and his family work seven days a week to produce award-winning artisan cheeses like you've never tasted before. Wicklow Farmhouse Cheeses are handmade by John and his daughter Mary, who oversee all cheese making to ensure that the quality is just right.



WICKLOW BLUE

WICKLOW BÁN

ST. KEVIN BRIE

WICKLOW GOLD CHEDDAR

WICKLOW GOLD BEECHWOOD SMOKED CHEDDAR

Wicklow Blue

A deliciously creamy seductive brie cheese, with distinct blue veins causing an exciting flavor to the pallet to be enjoyed. Wicklow Blue is best eaten from 5 weeks of age for the pre-pack and 6 weeks for the wheel. Suggestions for servings include breakfast cheese, deep fried or melted served with chutney and is delicious paired with a full bodied wine and perfect for a cheeseboard. This popular cheese has won numerous awards since it was first produced in 2005 most notably Best Irish Cheese in the World Cheese Awards and The Du Pont Danisco Trophy for Best Vegetarian Cheese in the International Cheese Awards.

2.8 lb Wheel and 5.2 oz Mini



Wicklow Bán

A deliciously creamy seductive brie cheese, with a distinctive flavor all of its own. Wicklow Bán is best eaten from 5 weeks of age for the pre pack and 6 weeks for the wheel. Suggestions for serving include breakfast cheese, deep fried or melted served with chutney and pairs well with a full bodied wine and ideal on a cheeseboard. Wicklow Bán has also won many awards on national and international levels including Best Soft White Cheese 2015 in the British Cheese Awards, Gold the Global Cheese Awards and Silver at World Cheese Awards.

2.8 lb Wheel and 5.2 oz Mini



St. Kevin Brie

A delightful creamy buttery brie with a distinct aroma of mushrooms. This a brick brie is ideal for the catering industry. St. Kevin is best eaten from 6 weeks of age plus. Ideal for slicing for Deli & Foodservice.

2.2 lb Loaf



Wicklow Gold Cheddar

A Swiss cheddary style cheese. All our ingredients are added at production which help us develop a unique culture balance to create a wonderfully creamy, sweet aromatic cheddar. Wicklow Gold is best eaten from six months of age and it improves as it ages.

Wicklow Gold Tomato & Herb cheddar with sundried tomato with Italian herb including paprika. Delicious on a cheeseboard, melted for use in cooking, with cracker selection or beautiful salad cheese.

Wicklow Gold Basil & Garlic cheddar with a hint of basil and garlic. Serving suggestions include cheeseboard, ideal for sandwiches, served with meats or salad.

Wicklow Gold Nettle & Chive cheddar with a hint of nettle & chive. Serving suggestions includes cheeseboard, salad, ideal melting properties for cooking and sandwiches

Wicklow Gold Beechwood Smoked cheddar gently cold smoked over beechwood chips. Delicious served with pork, salad, with a selection of crackers, melted on bagel or ciabatta as it has good melting properties and pairs well with a premium cider.

5.7 lb Wheel and 5.2 oz Pre-pack Wedge



Sweet Cheddar



Nettle & Chive



Beechwood Smoked



Tomato & Herb



Basil & Garlic

Imported from Ireland and Distributed by:

ABBEY SPECIALTY FOODS

18 Spielman Road, Fairfield, NJ 07004 USA

Phone: 862-210-8150 • Fax: 862-210-8247 • goglobalsales.com