

Gunn's Hill Artisan Cheese - Cheese Descriptions

5 Brothers:



This is a hand-crafted washed rind cow's milk cheese that combines traits from Gouda and a Swiss variety called Appenzeller. It is carefully aged for 8 months on pine planks adding robust flavours to the cheese. It has creamy and rich flavours with sweeter overtones and distinctive eyes throughout the body of the cheese.

Handeck:



This is a hand-crafted washed rind cow's milk cheese that is produced using the same methods as a typical Swiss mountain style cheese. It is available at 24 months old. It is delicately aged on pine wood planks adding robust flavours to the cheese. It is a hard cheese with rich and complex flavours and nutty overtones.

Darkside of the Moo Beer Soaked:



This is a hand-crafted cow's milk cheese that is modeled after a little-known Swiss cheese called Mutchli. It is a mild creamy cheese with buttery flavours. It is first soaked for four days in Dark Side Chocolate Stout from Woodstock's Upper Thames Brewery and then continues to age for three months.



Oxford's Harvest Flavoured

This is a hand-crafted cow's milk cheese that is modeled after a little-known Swiss cheese called Mutchli. It is a mild creamy cheese, developing its lightly lactic and buttery flavours after 3 months of aging. It has been flavoured with ample flakes of garlic and chives, toasted onions or dill weed to give it a rich and lasting flavour.



Topsy Red Wine Soaked:

This is a hand-crafted cow's milk cheese that is modeled after a little-known Swiss cheese called Mutchli. It is a mild creamy cheese with buttery flavours. It is first soaked for four days in red wine from Palatine Hills Winery in Niagara-On-The-Lake and then continues to age for three months.



Brigid's Brie

A soft surface ripened cheese made with cow's milk from our family farm. This brie is traditionally made thus best enjoyed close to the best before date. That that point it is soft, creamy and much more flavourful than your typical grocery store brie.



Fresh Cheddar Cheese Curds:

Curds are available fresh each Thursday and Friday after 12 pm. Only small batches of curd are made and then hand cut. The natural colour and taste of the milk is reflected in the curds. Their 'squeak' can be enjoyed as a great snack or cooked with in several delicious ways.