



Cheese and Whisky?!

Friday 10th September

Appleby's Cheese:

Appleby's Cheshire Coloured - 25th June 2010

A younger Appleby's Cheshire giving good acidity and a crumbly moist texture. This has a more pronounced flavour on first tasting and a lingering after flavour.

Appleby's Smoked Cheshire - 10th June 2010

This younger Appleby's Cheshire is smoked over oak at six weeks giving this cheese a gentle hint of smoke.

Appleby's Cheshire White - 21st May 2010

This Appleby's Cheshire is a slow cheese to mature and does not develop too strong a flavour; it is a lovely nutty mellow cheese.

Appleby's Double Gloucester - 11th June 2010

Appleby's Double Gloucester is a buttery smooth cheese with a good finish; the strength varies with the age of the cheese. There is a smooth texture and delicate flavour at this age.

Pure Spirit Drinks:

Tullibardine 1993 15 Y.O. (Sherry Wood) 46%

Lightly sherried delicate whisky with an underlying oakiness and complex balance of flavours - subtle and very moreish. We enjoyed this whisky paired with Appleby's Cheshire Coloured, we loved the fruity whisky balance with the deep rich cheese flavours.

Scapa 15 Y.O. 1993 Old Malt Cask 50%

Spicy with salty coastal tones - big initial rush then fades with honeyed medicinal flavours. We enjoyed this whisky paired with Appleby's Smoked Cheshire, offering lots of salt and smoked flavour interplay, almost Islay-like?

Glenturret 10 Y.O. 40%

Light spices and citrus fruits with a mellow delicate vanilla balance - this dances on the palate. We love this whisky paired with Appleby's Cheshire White, presenting an excellent creamy interplay and balance of cheese and spirit flavours. The whisky works well with a light mouth watering delicate creamy cheese, but generally has a good interplay across the cheese ranges.

Glengoyne 17 Y.O. 43%

Complex, rich cereal flavours with an extremely long rich, syrupy honeyed/ vanilla finish. We enjoyed the intensity of flavours paired with Appleby's Double Gloucester, delivering a sharpness to the rich slightly nutty flavours.