

Gunn's Hill Artisan Cheese – Cheese Descriptions

Five Brothers:



This is a hand crafted washed rind cow's milk cheese that combines traits from Gouda and another Swiss variety called Appenzeller. It is available at 6 months old and in the future we will offer an 18 month old version. It is carefully aged on pine wood planks adding robust flavors to the cheese. It has creamy and rich flavors with sweeter overtones and distinctive eyes throughout the body of the cheese. It pairs well with dry white wines such as Chardonnay and Sauvignon Blanc and also Pilsner beers.

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 14 months old and in the future we will offer a 2 - 3 year old version. It is carefully aged on pine wood planks adding robust flavors to the cheese. It is a firmer cheese with very rich complex flavors and nutty overtones, great for shredding. It pairs well with red wines such as Pinot Noir and also dark beers.

Darkside of the Moo:



This is the newest version of our original Oxford Harvest cheese that has been soaked in Darkside Chocolate Stout Beer from Upper Thames Brewery for 2 to 4 days. Its edible rind is rich in malty flavor and is a definite favorite of beer lovers. It is a mild creamy cheese, developing its lightly lactic and buttery flavors after only 2 to 3 months of aging. Like all versions of our Oxford Harvest, this cheese melts great.

Oxford Harvest with Garlic and Chives:



This is a variety of our Oxford Harvest cheese made with ample flakes of garlic and chives to give it a rich and lasting flavour. It is a mild creamy cheese, developing its lightly lactic and buttery flavors after only 2 to 3 months of aging. Like all versions of our Oxford Harvest, this cheese melts great.

Red Wine Soaked:



This is a variety of our Oxford Harvest cheese that has been soaked in Palatine Hills Estate Winery Cabernet Merlot for several days. Its edible rind is rich in flavor and is a definite favorite of wine lovers. It is a mild creamy cheese, developing its lightly lactic and buttery flavors after only 2 to 3 months of aging. Like all versions of our Oxford Harvest, this cheese melts great.

Cheddar Cheese Curds:



Our very popular cheese curds are produced fresh weekly using milk from our family dairy farm. Only small batches of curd are made and then hand cut. The natural colour and taste of the milk is reflected in the curds. They are immensely rich in flavor and their 'squeak' can be enjoyed as a great snack or in the classic Canadian dish, poutine!