

For Immediate Release

Wyke Farms win ‘Super Gold’ and make it onto ‘The Worlds Best Cheese’ list

Success for Somerset based Wyke Farms at the 2012 World Cheese Awards

Somerset: 04th December 2012 – [Wyke Farms](#), the UK’s largest independent cheese producer and milk processor, have been awarded three awards at this years [World Cheese Awards](#):

- Super Gold for the [Wyke Farms ‘Just Delicious’ Extra Mature Cheddar](#)
- Gold for the Wyke Farms Red Leicester
- Silver for the Wyke Farms ‘Simply Gorgeous’ Vintage Cheddar

The Super Gold award means that Wyke Farms have made it onto the ‘[The World’s 55 Best Cheeses](#)’ list and was one of only two Super Gold awards to cheddar this year.

“Our family have been perfecting our cheddar for over 150 years, so to receive recognition in the form of world class status is wonderful for everyone here” says Rich Clothier, Managing Director and third generation family member at Wyke Farms.

Wyke Farms has been producing its award-winning cheddar for over 150 years and has grown to become one of the largest family-owned food brands in Britain valued at over £70 million at retail (Kantar data). The company have achieved substantial growth year on year by staying true to the traditional values behind the brand.

Wyke Farms have [150 years of family farming experience](#), their cheese and butter is made with the milk from their cows grazing the lush pastures of the Mendip Hills in the centre of the Cheddar making region in Somerset.

The Wyke Farms [products](#) are available [nationwide](#) and can be found in [Asda](#), [Co-op](#), [Makro](#), [Sainsbury’s](#) [Tesco](#) and [Waitrose](#).

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Images available here:

<http://connectedpr.com/wyke-farms/wyke-farms-media-library/>

Notes to Editor

www.wykefarms.com

<http://www.facebook.com/wykefarms>

Wyke Farms Ltd is a family run company based in the heart of the Somerset cheddar-making region. The art of traditional cheese making will never be lost on the Somerset farm where the Clothier family have been making cheddar in Somerset since 1861.

Today, Wyke Farms is the largest independent cheese maker and milk processor in the UK producing over 14000 tonnes of cheddar per year to the same award winning 150-year-old recipe. In December 2012 Wyke Farms was recognised as the producer of one of the 'Worlds 55 Best Cheeses' at the World Cheese awards.

The Wyke Farms brand is the 4th largest brand in the Cheddar category and the only independent company in the top 10 cheese brands with retail sales of over 65 million with double-digit growth for the last five years.

Wyke remains a truly traditional family business. Ivy's grandsons Richard and Tom now run the cheese making operations with their father John, whilst her other two Grandsons David and Roger run the family dairy farming operations. The four grandchildren share Ivy's passion for cheese making where flavour, texture and taste are paramount. They believe that this attention to detail is the reason that their cheese has won more awards at national cheese shows than any other.

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