



P R E S S R E L E A S E



Templegall from Hegarty Cheese in Co. Cork, Ireland named Artisan Cheese Awards Supreme Champion

An Alpine-style cheese called Templegall, made near the city of Cork in Ireland, has been named Supreme Champion at Artisan Cheese Awards, having risen to the top among a record number of entries into this year's competition. Announced on Saturday 18 May at the Cheesemakers Candle-lit Supper at St Mary's Church in Melton Mowbray, as part of the Artisan Cheese Fair, this achievement comes just weeks after Templegall won the biennial Irish Cheese Awards for the second time in a row.

Britain's highest place cheese was Hafod Cheddar, made at Holden Farm Dairy in Ceredigion, Wales, which was named Reserve Champion and Best Welsh Cheese. Oglesfield from Montgomery's in Somerset won Best English Cheese, while Blackmount from Errington Cheese in Lanarkshire was awarded Best Scottish Cheese.

Named after the Irish for the village of Whitechurch ('An Teampall Geal') in the North of County Cork where the cheese is produced, Templegall is the newest cheese made by the Hegarty family, along with French cheesemaker, Jean-Baptiste Enjelvin, who also produce a Cheddar and a Smoked Cheddar. This Alpine-style cheese, which some refer to as an Irish Comte, is made with raw summer milk, matured for at least nine months, and delivers a sweet, delicate and nutty flavour profile.

Among over 500 entries into the 8th edition of the Artisan Cheese Awards, 140 were from Ireland. Seven of the Class trophy winners were awarded to Irish cheeses, showcasing the nation's cheesemaking excellence on one of the industry's most respected stages.

Dr Matthew O'Callaghan OBE, organiser of the Artisan Cheese Awards, commented: "I was delighted by the record number of entries we had this year including those from Ireland. These awards are designed for the Medium to Micro cheesemaker and it was inspiring to see how many new and micro cheesemakers entered the awards, and some of them doing extremely well. Artisan Cheese is facing a number of significant challenges including Brexit, the Cost of Living Crisis, Staff Shortages and Climate Change. These awards show that our cheesemakers are certainly up for facing these challenges and still producing world class cheese."

The Artisan Cheese Awards saw a 80-strong team of judges, made up of major cheese buyers from M&S, Waitrose, Tesco and Fortnum & Mason, as well as the major cheese retailers, wholesalers and distributors, assess this year's entries on Thursday 9 May at St Mary's Church, Melton Mowbray, in the heart of Stilton country. Each Class was judged during the morning session, when Gold, Silver and Bronze accolades were awarded. Each Class winner went through to the final judging round to decide this year's Supreme Champion and Reserve Champion cheeses.

Artisan Cheese Awards 2024 – trophy winners:

Supreme Champion

Templegall, Hegarty Cheese
Cork, Ireland

Reserve Champion

Hafod Cheddar, Holden Farm Dairy
Ceredigion, Wales

Best English Cheese

Oglesfield, J A & E Montgomery Ltd
Somerset, England

Best Irish Cheese

Templegall, Hegarty Cheese
Cork, Ireland

Best Scottish Cheese

Blackmount, Errington Cheese
Lanark, Scotland

Best Welsh Cheese

Hafod Cheddar, Holden Farm Dairy
Ceredigion, Wales

Fresh

Wighton, J F Temple and Son Ltd
Norfolk

Soft

Bath Soft Cheese, Bath Soft Cheese
Bath

Semi-Soft

Durrus Og, Durrus Cheese Ltd
West Cork, Ireland

Hard

Templegall, Hegarty Cheese
Cork, Ireland

Blue

Barkham Blue, Village Maid Cheese Ltd

Berkshire

Cow

Coolea Extra Mature, Coolea Cheese
Cork, Ireland

Ewe

Holy Ewe, Yorkshire Pecorino Cheese Ltd
Leeds, Yorkshire

Goat

St Tola 500g Ash Log, St Tola Goat Cheese
Clare, Ireland

Vegetarian

Wild Garlic Yarg, Lynher Daries Cheese Company
Cornwall

Organic

La Fresca Margarita, Feltham's Farm Ltd
Somerset

Raw Milk

St.Helena, White Wood Dairy Ltd
Suffolk

Farmhouse

Boyne Valley Blue, Boyne Valley Farmhouse Cheese
Galway, Ireland

Raw Milk Farmhouse

St Tola 1kg Log, St Tola Goat Cheese
Clare, Ireland

British Territorial

Hafod Cheddar, Holden Farm Dairy
Ceredigion, Wales

Protected Food Name

Staffordshire, Staffordshire Cheese Company
Staffordshire

New Cheese

Chevin Goat, Yorkshire Pecorino Cheese Ltd
Leeds, Yorkshire

Wash Rind (joint winners)

Oglesfield, J A & E Montgomery Ltd
Somerset

&

St James, St James Cheese
Cumbria

Smoked

Chesterwood, Northumberland Cheese Company
Northumberland

Flavoured

Staffordshire Sage, Staffordshire Cheese Company
Staffordshire

Affinage

Drunken Saint, Sheridans Cheesemongers
Meath, Ireland

Stilton

Blue Stilton 2, Long Clawson
Leicestershire

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Artisan Cheese Awards

The Artisan Cheese Awards was founded in 2016 by Dr Matthew O'Callaghan OBE, to support medium, small and micro cheesemakers throughout the UK and Ireland. There is an upper limit of 400 tons of cheese produced per annum to qualify for entry, and only those cheesemakers producing cheese commercially in the UK and Ireland may enter the Awards.

Held each year at St Mary's Church in Melton Mowbray, with the Awards presentation forming part of the Artisan Cheese Fair, the Artisan Cheese Awards has become one of the most beloved and respected events in the cheese calendar, providing a platform for the UK and Ireland's finest artisan cheesemakers.

Web: artisancheeseawards.com

Facebook: [meltonartisancheeses](https://www.facebook.com/meltonartisancheeses)

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