Triple Starred Success For Colston Bassett

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This year's Great Taste Awards have once again been a supreme success for Colston Bassett Dairy. Their Shropshire Blue has reached the top tier of three gold stars, and also made it onto the final list of Top 50 winners. To further add to the success, Colston Bassett's Stilton was awarded two Great Taste gold stars.

Organised by the Guild of Fine Food, the Great Taste Awards are the acknowledged benchmark for the speciality food and drink sector. To receive one Great Taste gold star is a highly sought after accolade for fine food producers. To have been awarded two and three gold stars is an exceptional accomplishment for Colston Bassett.

On 49 judging days that took place from March through to early July, a panel of over 400 experts, from all corners of the food and drink world, tested 10,000 entries. Just 130 products were awarded the top rating of three gold stars. From these a 'Top 50' was shortlisted, meaning Colston Bassett's Shropshire Blue can truly be titled the 'best of the best'.

Colston Bassett's Dairy Manager, Billy Kevan, commented: "*We are very proud to have achieved such highly acclaimed recognition for our cheese. Here at Colston Bassett Dairy we carefully make our cheeses, by hand, to an exceptional standard. This is the third consecutive year that Shropshire Blue has received three gold stars – proof that our hard work continues to pay off."*

Colston Bassett Dairy has been creating multi award-winning cheeses since 1913. Their triple-starred Shropshire Blue was described by the Awards judges to have a buttery paste-like texture that balances with a well-distributed sharpness and acidity – a "very munchable" accompaniment to beer, crisp white wine, or dry cider. Just last week, the Nottinghamshire Dairy also received awards for 'Best Stilton' and 'Reserve Champion UK' at the International Cheese Awards 2015. Colston Bassett Dairy continues to bring home the medals for their consistently great tasting cheese!

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