

The Nantwich Cheese Awards

Welcome to the Nantwich Cheese Awards

Launched last year as a regional competition, the Nantwich Cheese Awards return in 2026—now open to cheesemakers and producers across the UK, with a range of exciting new classes. Celebrating Nantwich's rich dairy heritage, the awards recognise the quality and craftsmanship of British cheese, generously sponsored by Westry Roberts Cheese and hosted by Nick Birchall of The Cheese Shop Nantwich.

New classes include Best Local Cheese, Best Blended Cheese and Best Butter

Information for Exhibitors

➡ Eligibility

Open to cheesemakers and producers across the UK

➡ Entries & Fees

£15 per entry

Minimum 1kg per entry (suitable for room temperature judging)

1 ticket per entry (2 tickets for 4 entries)

Entries close 5pm, Fri 17 July 2026

➡ Delivery

Deliver to:

David Williams Cheese

51 Lancaster Fields

Crewe CW1 6FF

FAO: David Williams

Deadline: 10am, Tues 21 July 2026 (no late entries)

➡ Packaging & Labelling

All packaging removed before judging

No branding or identifying marks on cheese (risk of disqualification)

➡ Judging & Ownership

Entries judged by an appointed panel; judges' decisions are final

All entries become the property of the Nantwich Agricultural Society

Enquiries

Karen Matthews – 01270 620799

karen@cheeseshopnantwich.co.uk

To enter, select the blue 'Enter Now' button at the top of the list

29/07/2026 08:30

Cheese Section

Ring: The Nantwich Cheese Awards Marquee

Judges

To Be Confirmed (Judge)

Number	Name	Description
1	Best Hard Cheese	Rosettes to 3rd place Winners Prize - Handmade Wooden Cheese Board by Robert Atkinson
2	Best Soft Cheese	Rosettes to 3rd place Winners Prize - Handmade Wooden Cheese Board by Robert Atkinson
3	Best Blue Cheese	Rosettes to 3rd place Winners Prize - Handmade Wooden Cheese Board by Robert Atkinson
4	Best Blended Cheese	Rosettes to 3rd place Winners Prize - Handmade Wooden Cheese Board by Robert Atkinson
5	Best Cheddar Cheese	Rosettes to 3rd place Winners Prize - Handmade Wooden Cheese Board by Robert Atkinson
6	Best Cheshire Cheese	Rosettes to 3rd place Winners Prize - Handmade Wooden Cheese Board by Robert Atkinson
7	Best Local Cheese (50 Mile Radius)	Rosettes to 3rd place Winners Prize - Handmade Wooden Cheese Board by Robert Atkinson Cheese must be produced within 50 miles of St Mary's Church, Nantwich (CW5 5RQ)
8	Best Butter	Rosettes to 3rd place Winners Prize - Handmade Wooden Cheese Board by Robert Atkinson
9	People's Choice Competition	Rosettes to 3rd place Winners Prize - Handmade Wooden Cheese Board by Robert Atkinson We are delighted to include our People's Choice Competition within the Nantwich Cheese Awards, giving cheesemakers the opportunity to have their cheese judged by a specially selected panel reflecting the tastes of the wider public. Judging: Entries will be judged by an appointed panel, selected ahead of the show. The panel will represent a mix of consumers and cheese enthusiasts, offering a genuine reflection of what people love to eat and buy. What the judges are looking for: Flavour, texture, aroma, and overall enjoyment — quite simply, cheeses that people would choose to take home. This competition celebrates cheeses that truly connect with people — not just technically excellent, but those that stand out as real favourites.