



SUMMER BERRY *Sangria*

A FRUITY, REFRESHING & COLOURFUL
SANGRIA PERFECT FOR SUNNY DAYS
& LAZY SUMMER EVENINGS

INGREDIENTS

- ♥ 1 bottle (750 ml) fruity red wine (such as Merlot or Garnacha)
- ♥ ½ cup brandy
- ♥ ¼ cup orange liqueur (such as Cointreau)
- ♥ ¼ cup berry liqueur (such as Chambord) or crème de mûre
- ♥ 2 tbsp honey or sugar (optional)
- ♥ 1 orange, sliced
- ♥ 1 lemon, sliced
- ♥ 1 cup strawberries, hulled and sliced
- ♥ ½ cup raspberries
- ♥ ½ cup blueberries
- ♥ 2 cups lemonade or soda water
- ♥ Ice, for serving
- ♥ Fresh mint leaves, to garnish (optional)

METHOD

1. In a large pitcher, combine the red wine, brandy, orange liqueur, berry liqueur and honey (if using). Stir well.
2. Add the sliced orange, lemon and all the berries.
3. Cover and refrigerate for at least 2 hours, or overnight for best flavour.
4. Just before serving, add the lemonade or soda water and stir gently.
5. Fill glasses with ice, pour over the sangria and garnish with fresh mint.

Serve, sip & enjoy!



PERFECT FOR BBQS, PICNICS, GARDEN PARTIES
& LONG SUMMER AFTERNOONS

*Good company, sunshine & a glass of sangria
– that's summer.*



Tips & Variations

- ♥ Use a chilled, fruity wine for the best flavour.
- ♥ Make it ahead – it tastes even better after a few hours in the fridge!
- ♥ For a sweeter sangria, add a splash of fruit juice or a little more honey.
- ♥ Try it with rosé wine for a lighter, summer twist.

