

Summer Sangria

There are few things more famously Spanish than Sangria. An icon of the 'fiesta', Sangria is a thinking person's punch and a foolproof party hit.

- 1½ cups of water
- ½ cup sugar
- 2 bottles of chilled Bonking Frog Summer Merlot
- 1 blood orange, thinly sliced
- 1 lemon, thinly sliced
- 1 punnet of fresh raspberries or blackberries
- 1 punnet of strawberries, washed, hulled & thinly sliced
- 6-8 cups of sparkling water if desired

Combine the water and sugar in a small saucepan and bring to the boil to make a simple sugar syrup. Allow syrup to cool and then combine with the Summer Merlot in a large glass jug or punch bowl with plenty of ice. Add orange and lemon slices and fresh berries. Chill for a minimum of four hours to let the fresh fruit infuse their flavours. Serve in large glasses over ice.

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