Less than 30 minutes (plus chilling time) Serves 4-6 Share Share on facebook

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- Ingredients:

Sugar syrup:

- ¹/₄ cup (60ml) water
- 2 Tbsp (30ml) castor sugar
- 1 stick cinnamon
- 3 star anise
- 1 bottle (750ml) red wine
- ¼ cup (60ml) gin or white rum
- Juice (60ml) of 2 limes
- 1 punnet (250g) strawberries, halved
- 1 punnet (250g) raspberries
- 3-4 peaches, cubed
- 3 cups (750ml) lemonade or soda water
- Mint leaves, to garnish

Method

- 1. Heat sugar syrup ingredients and simmer until sugar dissolves.
- 2. Cool and strain.
- 3. Combine syrup, red wine, gin, lime juice and fruit in a jug.
- 4. Cover and refrigerate for 8 hours to infuse and chill.
- 5. Top mixture with lemonade or soda water and ice just before serving.
- 6. Serve garnished with mint.

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