

Less than 30 minutes (plus chilling time)

Serves 4-6

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Ingredients:

Sugar syrup:

- ¼ cup (60ml) water
 - 2 Tbsp (30ml) castor sugar
 - 1 stick cinnamon
 - 3 star anise
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- 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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