

Whimwood Estate Shiraz – Mulled Wine Recipe



Ingredients:

- 1 orange (peel and juice)
- 1 lemon (peel)
- 200 g caster sugar
- 6 whole cloves
- 1 stick cinnamon
- 3 all spice nuts (optional)
- 1 bay leaf
- 1 nutmeg, for grating (or use powder if unavailable)
- 1 vanilla pod, halved lengthways (or bean paste/essence)
- 2 star anise
- 1 bottles of WHIMWOOD ESTATE SHIRAZ

Method:

Peel large sections of peel from the orange and lemon using a potato peeler. Put the sugar in a large saucepan over a medium heat; add the pieces of peel and the orange juice. Add the cloves, cinnamon stick, bay leaf, all spice and about 10-12 gratings of nutmeg, along with the vanilla and stir in just enough Whimwood Estate Shiraz to cover the sugar. (You can add any spices of your choice).

Simmer until the sugar has completely dissolved into the red wine and then bring to the boil and keep boiling until you have a thick syrup.

Turn heat down to low, add star anise and the rest of the wine. Gently heat the wine, keep covered and serve.

The smell is sensational and it is a wonderful winter sensation! ENJOY!!