

A Winter Warmer that Smells Great, Tastes Great and is Great for Winter Entertaining!

2012 Whimwood Estate Shiraz – Mulled Wine Recipe



Ingredients:

- 2 oranges (peel and juice)
- 1 lemon
- 1 lime
- 200 g caster sugar
- 6 whole cloves
- 1 stick cinnamon
- 3 fresh bay leaves
- 1 whole nutmeg, for grating (or use powder if unavailable)
- 1 vanilla pod, halved lengthways (or bean paste)
- 2 star anise
- 2 bottles of WHIMWOOD ESTATE 2012 SHIRAZ (light to medium shiraz)

Method:

Peel large sections of peel from the oranges, lemon and lime 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 leaves and about 10-12 gratings of nutmeg, along with the vanilla pod and stir in just enough Whimwood Estate 2012 Shiraz to cover the sugar. (You can add any other of your favourite spices to the mix).

Simmer until the sugar has completely dissolved into the red wine and then bring to the boil. Keep on a rolling boil for about 4 to 5 minutes, or until you've got a beautiful thick syrup. The reason is to create a flavour base by getting the sugar and spices to infuse and blend well with the wine. It's important to make a syrup base first because it needs to be quite hot, and if you do this with both bottles of wine in there you'll burn off the alcohol.

When the syrup is ready, turn the heat down to low and add the star anise and the rest of the wine. Gently heat the wine and after around 5 minutes, when it's warm, ladle it into glasses and serve.

Let everything cook away and warm up gently so the flavours mingle with the wine. Use a slow cooker on low (with the lid on, so you don't evaporate the alcohol) for the whole day and ladle into a glass as required.

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

This recipe is adapted from Jamie Oliver and Whimwood Estate Wines!