



**THE
ULTIMATE AF
SUMMER
GUIDE**



AF SPARKLING ROSÉ

Bringing sophistication to any summer soireé.

Fragrant aromas of cranberry, blackberry, strawberry and subtle floral undertones — with Afterglow™.

The Summer Serve:

Chill down your favourite champagne flute or coupe and AF Sparkling Rosé a few hours before serving. Dress with a fresh strawberry, or add a couple of edible flowers to garnish.

The Perfect Pairing:

For a delicious pairing, serve AF Sparkling Rosé together with salmon canapés, a charcuterie board or chocolate-covered strawberries.



AF GRAPEFRUIT MARGARITA

It's cool, yet hot AF.

The cooling freshness of lime & pink grapefruit, the heat of Mexican chilli and a dash of Afterglow™ makes for the perfect AF Grapefruit Margarita.

The Summer Serve:

Run a wedge of lime around the rim of a tumbler and dip the rim in chilli salt. Pour over ice and garnish with a slice of lime or ruby grapefruit.

The Perfect Pairing:

Pair with any, or all of your fiesta favourites, including: tacos, sliders, or tasty corn chips with salsa and guac ... don't forget the jalapeños.



AF CUCUMBER G&T

A satisfyingly crisp and refreshing delight for every hot summers' day.

The perfectly mixed G&T, garnish with a slice or ribbon of garden fresh cucumber.

The Summer Serve:

Pour chilled over large ice cubes into a gin glass or goblet, garnish with a ribbon of garden fresh cucumber and a sprig of rosemary.

The Perfect Pairing:

Pair with everything cucumber ... salads, canapés or pre-dinner nibbles like, cucumber slices topped with creme fraise, salmon and fresh dill.



AF APERO SPRITZ

This citrusy cocktail is synonymous with summer.

An Italian classic and perfect aperitivo — zesty, light and refreshing, with an aromatic bittersweet taste.

The Summer Serve:

Serve in a short tumbler or wine glass over ice, with a slice of orange.

The Perfect Pairing:

The light, fresh flavours of seafood dance deliciously with a zesty Aperol. Pair with crispy calamari, shrimp cocktails, or a light tuna tartare.



AF DARK & STORMY

What warm summer nights are made of.

Elevate your summer spirit with this intoxicating dark blend of spiced ginger and lime with Afterglow™.

The Summer Serve:

Chilled and over ice, with a quarter of lime and cinnamon stick. This AF favourite can be served in either a highball or short glass.

The Perfect Pairing:

Entertain your palette with a spicy combination of sweet and savory snacks. Experiment with elements like dried fruits, nuts, chocolate and cheese.



AF PINK GRAPEFRUIT G&T

A ruby, light and tangy AF G&T.

Blended with pink grapefruit and rose, this invigorating AF G&T delivers fresh, bittersweet floral notes with Afterglow™.

The Summer Serve:

Pour chilled over molded cubes of ice in a fine tumbler or stemless wine glass. Garnish with a slice of ruby grapefruit and rose petals for pop.

The Perfect Pairing:

This delicious G&T is perfect for any summer session, with your favourite nibbles; classic crisps & creamy dip or morish crackers & cheese.