

LATE HARVEST SPITZER

INGREDIENTS

150ml late harvest
150ml ginger beer
20 ml lemon juice
2 slices fresh ginger
2 slices of lemon
4 mint leaves
2 sprigs of rosemary
seasonal fruit (optional)
ice cubes



2 servings



10 minutes

INSTRUCTIONS

1. add ice to wine or cocktail glass
2. pour in late harvest + ginger beer
3. add freshly squeezed lemon juice
+ slices of ginger + lemon
4. lightly crush mint leaves +
rosemary so they are fragrant
5. stir + garnish with mint + rosemary
+ seasonal fruit - we used freshly
picked farm figs

tip - use alcoholic or non-alcoholic
ginger beer to create your cocktail!