

Blackberry & Sage Sangria

Ingredients

- 1 bottle red wine (a fruity Spanish Rioja or Merlot works well)
- 250g fresh blackberries
- 4–6 fresh sage leaves
- 1 orange, thinly sliced
- 1 lemon, thinly sliced
- 2 tbsp honey or sugar (adjust to taste)
- 120ml brandy or orange liqueur
- 250ml sparkling water or soda water (for topping up)
- Ice cubes, for serving



Directions

1. In a large jug, add the blackberries, sage leaves, and honey/sugar.
2. Gently mix with a spoon to release the juices and flavours.
3. Pour in the wine, brandy/orange liqueur, and add the sliced orange and lemon.
4. Stir well to combine.
5. Cover and refrigerate for at least 2 hours (or overnight for a deeper flavour).
6. Fill glasses with ice and pour the sangria, ensuring each serving has some fruit.
7. Top with a splash of sparkling water and garnish with extra blackberries and sage leaves.
8. Serve & Enjoy