



Meet another Sugarbird

SOUTH AFRICA IS among the world's best brandy producers, and Sugarbird 14 Year Old is another notch on the belt for us to stake a claim on and brag about. Sugarbird has broken barriers, best known for their gin, and has excelled in their latest offering, their XO 14 Year Old brandy.

Sugarbird XO 14 Year Old is a new release brandy, once aged and filtered through honeybush and other fynbos botanicals with a squeeze of fynbos honey to give it a deliciously smooth nuttiness. Local honey enhances the natural caramel flavours and allows the sweet prune, dark chocolate and creamy vanilla notes to shine.

Well done, Sugarbird team, you've outdone yourselves.

SUGARBIRD XO SPRING SANGRIA

Ingredients (makes 2 litres)

- 1 bottle Miss Molly Petit rosé bubbles
- 2 x double shots of Sugarbird XO Brandy
- 1 x punnet of strawberries, sliced
- 1 x handful of frozen blackberries or blueberries
- 2-3 oranges, sliced
- 1L of freshly squeezed orange juice
- 50-60ml of simple syrup
- A handful of raspberries and some fresh mint for garnish

To make

Make the night before to allow the fruit to diffuse.

Slice the strawberries. In a 2 litre jug, add the strawberries, simple syrup, brandy and orange juice and stir. Refrigerate overnight.

Just before guests arrive, give it a vigorous stir, add the bottle of bubbles, frozen berries and garnish with fresh raspberries and mint leaves.

Voilà – Spring in a glass... Enjoy!