

Mulled Sloe Gin



Mulled Sloe Gin...The New Mulled Wine!

Looking for the best sloe gin? Wessex traditional English sloe gin is patiently nurtured for over 6 months for an extremely smooth result. Sloe berries are sourced straight from the English countryside and are steeped with natural sugar to release their rich flavour, and give the best English sloe gin its classic royal red complexion. This is all done by us in the Wessex local craft gin copper still.

Tasting Notes: Taste England's best sloe gin for a pleasantly sweet, earthy flavour with subtle hints of almond. Our craft gin has a high quality, light, refreshing palate.



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Ingredients

- 50ml Wessex sloe gin
- 150ml apple juice
- 50-100ml freshly squeezed orange juice, to taste
- 1 tsp cranberry jelly (optional, but boy it works!)
- Cinnamon stick
- Plus any additional festive spices of your choice: try star anise, cloves, or cardamom pods
- Orange slices and/or fresh cranberries, to garnish

A STEP-BY-STEP GUIDE

01

Add the juices, jelly and spices into a pan and heat gently. Stir occasionally for 2-3 minutes until the Jelly has dissolved. Ensure that you do NOT boil.

02

Remove from the heat, strain into your drinking glass and top up with your sloe gin.

03

Garnish with a slice of orange and/or a few fresh cranberries; you can also pop a fresh star anise or cinnamon stick in, for added flavour!