

C R A B A P P L E F A R M H O U S E S A N G R I A



Ingredients:

- 1 bottle Perth Farmhouse Wine (white or rosé works beautifully)
- 1 cup Appleflats Crab Apple Cider
- 1–2 apples, thinly sliced (use a mix of green and red for color)
- 1/2 cup pear or white grape juice (optional for sweetness)
- 1/4 cup brandy or apple liqueur (optional for depth)
- 1 tbsp honey or maple syrup, to taste
- 1 cinnamon stick
- Fresh thyme or mint (optional garnish)
- Ice & soda water, for serving



Instructions:

1. **Combine:** In a large pitcher, add the sliced apples, cinnamon stick, and optional brandy
2. **Pour:** Add the Perth Farmhouse Wine, Appleflats Crab Apple Cider, juice (if using), and honey. Stir gently.
3. **Chill:** Let the sangria sit in the fridge for at least 2–4 hours to allow the flavors to meld.
4. **Serve:** Fill glasses with ice, pour sangria over top, and top with a splash of soda water if desired. Garnish with herbs.

*We'd love to see your results, please tag us on social media with a picture
@brucestratford and @restaurant_thebruce*