MULLED WINE USING FROM THE ASHES PINOT NOIR

Serves 4-5

INGREDIENTS

1 bottle From The Ashes Pinot Noir

½ cup castor sugar

2 cinnamon sticks

2 pieces star anise

5 cloves

1 orange

Rind of 1 lemon

2 slices fresh ginger

PREPARATION

1. Pour the wine into a crock pot.
2. Add castor sugar, cinnamon sticks and star anise.
3. Push the cloves into an orange. Cut orange in half and add to the wine, cut side down.
4. Peel the rind off one lemon and add to the mixture with the fresh ginger.
5. Allow to steep on low heat for several hours, stirring occasionally to ensure sugar dissolves.
6. Enjoy in a mulled wine glass with a slice of fresh orange and a cinnamon stick.