

Spring Run Rosé Spritzers with Grapefruit and Vanilla-Basil Syrup

Ingredients

1 chilled bottle of Novelty Hill-Januik Spring Run Rosé
1 cup fresh-squeezed grapefruit juice (or store-bought, unsweetened)
¾ cups Basil-Vanilla Syrup (or to taste), see recipe below
500ml sparkling water, chilled
Grapefruit slices and basil leaves for garnish

Mix all ingredients together in a large pitcher, add ice if desired. Garnish individual glasses with a ¼ slice of grapefruit and a small basil leaf. Enjoy!

Basil-Vanilla Syrup

1 cup water

1 cup sugar

1/4 teaspoon of vanilla extract or paste

A handful of fresh basil leaves

Add water, sugar and vanilla to a small saucepan and stir to combine. Add basil leaves and gently warm mixture over low heat. Turn the heat off <u>as soon</u> as it starts to simmer and sugar is dissolved (it is important to not let it come to a boil). Remove from heat. Let cool for a few minutes and strain syrup to remove basil. Store in a bottle or mason jar.