

## WINE

### Mix and match



Once overheard someone asking an eminent winemaker: "Don't you hate it when people add ice to your wine?" The questioner expected an outburst, but instead the quiet answer was: "Once they've paid their money, it isn't my wine any more. They can drink it any way they like."

Adding a mixer to your wine can have several benefits: It helps you drink less alcohol and cut calories.

Probably the most common mixed-wine drink (or wine cooler) is a white wine spritzer. Some people like to add soda water while others prefer lemonade, which adds a touch of sweetness. Whichever you choose, use a light, unwooded white wine as your base, like **Boland Cellar Five Climates Chenin Blanc** (R35) or **Allée Bleue Starlette Blanc** (R35) – a sauvignon/chenin blend. Pour the wine into a big glass over ice and top up with soda water or lemonade for refreshing summer drinking.

If you happen to live in Portugal, your wine cooler of choice would be a port tonic. The Portuguese don't drink much conventional port – this is one of the few ways it's enjoyed in the wine bars of Lisbon and Oporto. Choose a white or pink port – **Boplaas makes both** (R40–R55) – pour it over crushed ice, add a slice or two of lemon and a big sprig of mint and top up with tonic water. It's a fabulous way to enjoy a sweet wine without it becoming too sticky or cloying on a hot day.

If you're a red wine drinker, head to Spain. You can make sangria, a combination of red wine, orange juice, lemonade and fresh fruit, or you can indulge in the popular kalimotxo (cally-mot-cho), a 50/50 blend of red wine and Coke, poured over ice. Don't scoff at the combination until you've tried it, especially with a braai. Ideally your wine should be unwooded, fresh and fruity, with minimal tannins. Try the **Obikwa Merlot** (R33) with its mix of black plum and ripe cherry flavours. Cheers!

– Cathy Marston