

# GEWÜRZTRAMINER CRANBERRY SAUCE

SUMAC  
— RIDGE —  
ESTATE WINERY



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## INGREDIENTS:

- + 350 g frozen cranberries
- + 400mL Sumac Ridge Gewürztraminer
- + 200g sugar
- + 1 cinnamon quill
- + 4 cloves
- + Peel of 1 lemon

\*Makes roughly 3 cups



## STEP 1

**PLACE** all ingredients in saucepan and heat over a medium-high heat.



## STEP 2

**BRING TO A BOIL** and then leave to simmer for 15-20 minutes until the berries have softened and melded with the other ingredients.



## STEP 3

**LEAVE** to cool slightly, remove your cinnamon quill and cloves. Serve!