

## PRESS INFORMATION

June 2017

### KEEP COOL THIS SUMMER WITH THE PERFECT COCKTAIL RECIPES

Cool down with the perfect summer cocktails from Kingsland Drinks' latest ranges; Mr Gladstone's Curious Emporium, Willow & Stone and LIVE Fruit Fusion Rosé. With their notes of strawberry, lime, pineapple and raspberry, they are perfect for incorporating into creative summer cocktails to enjoy at get-togethers. Better still, they are all made in Britain, so are perfect for the Great British Summertime! Remember to enjoy them responsibly.

#### LIVE Strawberry and Lime Fruit Fusion



If you fancy a change from your usual fruity drinks at this summer's festivals or you're fed up with lugging heavy bottles of wine to your friends BBQs, then you'll be pleased to hear that Kingsland Drinks has launched a brand new fruit fusion rosé in a handy pouch format. It holds 1.5 litres, the equivalent to two standard wine bottles and stays fresh for up to 4 weeks once opened. This delicious sangria recipe brings out the refreshing strawberry and lime flavours with the addition of fresh fruit.

**LIVE Strawberry and Lime pouch format is available in 1,600 Co-op stores nationwide retailing at £7.49**

#### Strawberry and Lime Rosé Sangria

**Makes: a large pitcher**

##### Ingredients:

500g strawberries, hulled and sliced lengthwise

2 limes, thinly sliced

1 Litre of LIVE Strawberry and Lime fruit fusion rosé

200ml white rum

500ml lemonade or soda water

Ice

Additional strawberries and lime slices for garnish, if desired.



### Method:

Add strawberries and limes to a large jug or pitcher.

Pour the LIVE Strawberry and Lime fruit fusion rosé and rum over the top.

Cover tightly and place in the fridge for at least 4 hours (up to 24hours).

Remove from the fridge and add the lemonade or soda water and ice. Add a few pieces of fruit to your glass and pour the sangria over to serve.



### Willow & Stone Sparkling Rosé



The quintessentially British-named Willow & Stone range is brand new and comprises a white, rosé and a sparkling rosé, featuring Kingsland's signature super soft fizz. We used the rosé fizz for this sophisticated and fruity take on the classic Bellini. Even better, the sparkling variety comes with a re-sealable 'zork' meaning the sparkles will stay fresher for longer if you're making it by the glass.

**The full range, currently stocked in Co-Op and B&M stores is excellent value at £3.99.**

## Raspberry Rosé Bellini

**Makes: 2 glasses**

### Ingredients:

1 bottle of Willow & Stone Sparkling Rosé

Handful of ripe, juicy raspberries

50ml vodka

Juice of half a lemon

Ice



### Method:

Place the raspberries in a cocktail shaker and muddle, gently squashing them with the back of a long spoon to release their juice.

Add the ice cubes, vodka, lemon juice and shake, then strain into a champagne flute. Top up with chilled Willow & Stone Sparkling Rosé.

## Mr Gladstone's Curious Emporium Pineapple Chunk



Mr Gladstone's Curious Emporium is an exciting range of retro confectionery inspired fusion drinks featuring two still flavours, Rhubarb & Custard and Pear Drop and two sparkling variants, Pineapple Cube and Strawberry Bon Bon. We've used Pineapple Cube for a mouth-watering and refreshing tropical cocktail. Combined with mint, served over ice and with the added secret ingredient of white rum for an extra kick, this is an extraordinary concoction.

**Mr Gladstone's Curious Emporium range is available in Tesco, Nisa and Jempsons stores, priced £4.00 - £5.00**

### Pineapple Cooler

**Makes: a large pitcher**

#### Ingredients:

1 bottle Mr Gladstone's Sparkling Pineapple Cube

150ml white rum

250ml lemonade or soda water

250ml pineapple juice

1 pineapple cut into chunks

A handful of mint leaves

1 lime sliced

Ice



**Method:**

Add the fruit and mint to a large pitcher, saving some for a garnish. Pour rum and wine into the pitcher and stir.

Refrigerate for up to 2 hours. Add lemonade or soda water before serving.

Garnish glasses with the fruit and enjoy.



**ENDS**

For more information, images or samples please contact Hannah Todd or Holly Ward at  
The Forge Communications

[Hannah@theforgecommunications.com](mailto:Hannah@theforgecommunications.com)/[holly@theforgecommunications.com](mailto:holly@theforgecommunications.com)

01483 821079