Ashbourne

# PINOTAGE AND CRANBERRY SAUCE

*Directions:*

Add all of the above to a small pot, and boil at high heat for about 8 – 10 minutes until the dried cranberries are nicely rehydrated.

Make a slurry from 1 tablespoon of cornstarch and 3 tablespoons of water, and stir into the sauce. Cook until sauce thickens and cranberries are nice and plump.

Serve warm.

This sauce could be made two days before needed, and stored in a refrigerator.

*Serve with Ashbourne Pinotage*

Tasting Note: This benchmark wine has redefined South Africa's own red grape variety, Pinotage, with its classic, refined styling and unique complex character. This is a wine unlike anything else, intense, rich, and savory with a beautiful underlying minerality.

*Ingredients:*

1 cup Pinotage

½ cup Cranberry jelly

½ cup Dried cranberries

2 tbsp Soy sauce

⅛ tsp Ground nutmeg

⅛ tsp Ground black pepper

1 whole Star anise



