

the hugo

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prosecco margarila

blueberry + thyrne prosecco

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vosé spriz

Vaternelon sangria

pinot gris morio

Posé gunny bears

Hower ice cupes

The hugo

This deliciously fresh cocktail is Europe's hottest drink export this summer and will be a sure crowd pleaser for any function!

INGREDIENTS

- > Ice cubes
- > Fresh mint
- > 1 part elderflower cordial
- > 3 parts 6Ft6 Prosecco
- > 1 wedge of lemon or lime, squeezed

- 1. Place ice cubes in a tumbler
- 2. Using a pestle or your fingertips, gently muddle mint and place in tumbler
- 3. Add juice from one lemon or lime wedge
- 4. Add one part elderflower cordial to ingredients
- 5. Add three parts 6Ft6 Prosecco
- 6. Watch it fizzle and enjoy!





Hissip Hossi

Super sweet and terribly tempting, our Fizzy Floss is the perfect cocktail for a girls night in. It's simple to make and looks great!

INGREDIENTS

- > Persian Fairy Floss
- > 6Ft6 Prosecco
- > St. Germain Liqueur

- 1. Place Fairy Floss inside a martini glass
- 2. Add 30ml of St. Germain Liqueur
- 3. Top up with 6Ft6 Prosecco
- 4. For special filming effects keep pouring and watch the pink goodness drizzle down the side of your martini glass!

prosecco margaria

The perfect drink for a hot summer night with friends, this is great for entertaining. Salud!

INGREDIENTS

- > 1 part Tequila
- > 1 part Cointreau
- > 2 parts chilled Sugar Syrup
- > Freshly squeezed lime juice
- > 6Ft6 Prosecco
- > Salt, to rim glassware
- > Fresh lime wedges, for garnish

INSTRUCTIONS

- 1. In a bowl, add Tequila, Cointreau, Sugar Syrup and fresh lime juice.
- 2. Place in refrigerator and chill for two hours
- 3. Run the cut edge of a lime wedge around the rim of a glass and dip the rim into a small plate of coarse salt
- 4. Add ice to glass and divide chilled tequila mix evenly
- 5. Top with 6Ft6 Prosecco
- 6. Stir and taste!



*For those that like it a little sweeter, try adding some extra sugar syrup. For those that enjoy some extra tartness, add some extra lime juice and a dash of tequila.



This lemony, bubbly glass of goodness will take you straight to a warm European summer night! It's refreshing, light and charming all at the same time.

INGREDIENTS

- > Ice cubes
- > ½ Punnett of blueberries (half chopped, half crushed)
- 3 Thyme Sprigs
- > Freshly squeezed lemon juice
- > Limoncello liquor
- > 4 x tbsp. thyme syrup
- Slice of lemon, to garnish
- 6Ft6 Prosecco

- 1. Add ice cubes to glass
- 2. Slice half of the blueberries in two and add to glass
- 3. Muddle the other half of blueberries and add mixture to glass
- 4. Combine thyme syrup, fresh lemon juice & limoncello & pour into glass
- 5. Top with 6Ft6 Prosecco
- 6. To garnish, add sprigs of thyme, slice of lemon and stir!



Our signature cocktail is hard not to love! This ice-cold drink is the undisputed king of frozen cocktails – not too sweet, yet sweet enough!

INGREDIENTS

- > 1 bottle of 6Ft6 Rosé
- > 150ml of vanilla syrup (or sugar syrup, simply add a few drops of vanilla essence)
- > 150ml of mineral water
- > Strawberries, to garnish

- 1. Pour Rosé, a dash of vanilla syrup and mineral water to a jug and stir
- 2. Pour mixture into a plastic zip-lock bag and place into a freezer for at least six hours or until solid
- 3. Put mixture into a blender and puree until it becomes an icy, slushie con sistency
- 4. Divide between glasses and garnish with a strawberry!







The flavour combos in this cocktail are the ultimate crowd pleaser and is sure to be your next summer obsession – crisp, fruity wine combined with a tipple of bitter-Aperol. Delicioso!

INGREDIENTS

- > Ice cubes
- > Cucumber peel, for garnish
- > Mint leaves, for garnish
- > 3 parts 6Ft6 Rosé
- > 2 parts Aperol
- > 1 splash soda (if desired)

- 1. Add ice cubes to glass
- 2. Add cucumber peel to the glass for desired look
- 3. Pour three parts Rose and two parts Aperol
- 4. Add a splash of soda water as desired
- 5. Top with mint for garnish

vaternelon sandria

You can't get much fresher than this! This Watermelon Sangria is the perfect balance of sweet watermelon and an aromatic dry Sauvignon Blanc, a winning combo!

INGREDIENTS

- > Ice cubes
- > ½ seedless watermelon, peeled and cubed
- > Watermelon balls, for garnish
- > 6Ft6 Sauvignon Blanc
- > 3 parts vodka
- > 2 parts Cointreau or other triple sec
- > 2 parts Citrus Syrup
- > Mint leaves, to garnish

- 1. In a blender, puree the watermelon cubes. Pour through a fine strainer into a jug
- 2. Add 6Ft6 Sauvignon Blanc, vodka, Cointreau and citrus syrup
- 3. Stir and refrigerate for at least two hours
- 4. Add ice cubes to glassware
- 5. Stir again, then pour sangria into ice-filled glasses
- 6. Garnish with skewered watermelon balls and mint





pinot dris morto

The clean, crisp finishes from our Pinot Gris is perfect with fresh flavours such as lime, mint and agave. If you're after something that's not too sweet, this one is for you!

INGREDIENTS

- > 2 wedges of lime
- > ½ cup of mint leaves
- > 1 part agave syrup
- > 6Ft6 Pinot Gris
- > Soda water, to top

- 1. Add ice cubes to a 1L jug
- 2. Combine lime, mint leaves and agave syrup in a 1L jug and muddle gently with a wooden spoon
- 3. Add 6Ft6 Pinot Gris and top up with a splash of soda water
- 4. Stir with a wooden spoon and enjoy!

^{*}If you like your Mojito even sweeter, try swapping out lime for a dash of coconut juice!

rosé gunny bears

The perfect party favour for us grown-ups, our fashionable take on the humble gummy bear will make you the most popular person in the room. They're simple (and fun) to make too!

INGREDIENTS

- > 1 cup of 6Ft6 Rose
- > ½ cup of sugar
- > 3 tbsp. of powdered gelatin
- > 2-3 molds (any shape of your choice)

- 1. Add 6Ft6 Rose, sugar and gelatin in a saucepan over medium to low heat (to keep alcohol in, ensure temperature stays under 90 degrees)
- 2. Whisk for 2-3 minutes or until sugar and gelatin have dissolved
- 3. Using a glass measuring cup with a spout, pour mixture over the gummy bear molds
- 4. Refrigerate for at least 90 minutes or until gelatin has set
- 5. Once set, pop bears out from the mold
- 6. Store uneaten gummy bears in an airtight container in the refrigerato





Hower ice cupes

These delightful summer-style ice cubes are the perfect way to jazz up a boring old drink staple. Made with your choice of edible flowers, they become the perfect splash of colour for your wine cooler or flourish to your cocktail!

INGREDIENTS

- > Distilled water
- > Edible flowers
- > Ice cube trays

- 1. Fill ice cube trays half way with distilled water
- 2. Layer edible flowers into cube
- 3. Place ice cube tray into freezer until water is frozen
- 4. Once frozen, top up ice cubes with remaining distilled water



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