

Selsley

GOURMET  
MULLING  
SYRUP

*A concentrated  
spiced syrup for  
creating an excellent  
mulled wine.*

500ml e

Selsley

GOURMET  
MULLING SYRUP

*To make an excellent mulled wine*

**Suggested Dilution Guide:** Mix one part syrup with eight parts dry red wine, heat and serve piping hot. **DO NOT BOIL.** Alternatively add to dry cider, sharp apple juice or ginger beer. Makes approximately 4.5 litres.

**Other uses:** Add to fruit for pies and crumbles, or to poached peaches and pears, or drizzle over ice cream.

**Ingredients:** sugar, water, cinnamon quill, extract of spices, caramel, citric acid.

**STORE IN A COOL DRY PLACE.  
ONCE OPENED USE WITHIN 6 MONTHS.  
PRODUCED IN THE UK**



BEST BEFORE END

Selsley Foods Ltd., Cirencester, Glos. GL7 7JW  
[www.selsleysyrups.com](http://www.selsleysyrups.com)