We’re shooting it now, too
So says Roxanne Read from Braamfontein’s new hotspot, Anti Est

In a saucepan, add 5 tablespoons of loose tea leaves (if you can’t get any, just cut open a few regular flavoured tea bags) to 300ml of water and bring to a slow boil. Next, dissolve 5 tablespoons of sugar into the mixture (the measurement is taste dependent, so keep trying till you get the balance of sweet and bitter). Leave to simmer down for about an hour, adding extra water if necessary – you want to end up with around 200ml of slightly syrupy mixture (that’s around 16 shots). Finally, strain the mixture into a glass container and leave to cool. The ratio of tea syrup to tequila is half and half. Don’t premix tea syrup to tequila is half and half. Don’t premix tea and spirit – the longer the syrup stands the more the flavour will develop. Serve with a lime wedge dipped in caster sugar.

Shop 1, 73 De Beers Street, Braamfontein, JHB. 074-187-2421

Tequila cocktails served by a Mila Kunis lookalike? Meet you there

A stave bet
Michael van Niekerk of Stellenbosch farm Audacia is doing what no other winemaker has done before – making wine using rooibos wood

How does making Audacia Merlot differ from making a traditional Merlot?
MVN: Where you would traditionally add sulphur dioxide as a preservative and oak wood derivatives to impart flavour, we now add rooibos or honeybush wood chips. How does this affect sustainability?

MVN: We use local sources of wood instead of importing costly oak products. Long term, we hope our innovation will assist with job creation within the rooibos industry.

How does the use of these woods affect the palate?
MVN: The use of these woods opens up an entirely new spectrum of flavour profiles. The area and terroir that the indigenous plants grow in also affects the flavour profile, so no vintage is the same. The wine’s predominant flavours are reminiscent of fynbos and spices, and it exhibits a pleasant, sweet red berry finish.

R180, audacia.co.za

My stories written when sober are stupid.’ Drink champagne.