



ONE YOU. MANY FLAVOURS.

RIETFontein LONG LIFE CHILL ESCAPES

A flavourful collection of cocktail & mocktail recipes
curated in collaboration with Brendford E.



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TAP INTO THE MOMENT

Flavour is personal. Some days you crave something familiar. Others, you go with whatever comes with the flow. And then there are those golden-hour moments when all you need is a sip that resets the flavour in you.

Those are exactly the kind of moments that Rietfontein celebrates.

But tapping into chill occasions doesn't always mean stepping out. You can create your own moments right in your comfort zone.

This is your guide to making the most of every Rietfontein Long Life flavour. Inside, you'll find easy cocktail and mocktail recipes that Brendford perfectly created for spirited occasions or those that simply call for a light refreshment.

No mixology skills are required!

With a refreshed look and three new flavours joining the crew: funky Guava, crisp Apple and the classic Apple-Grape duo, the range now gives you five distinct ways to shuffle your day. And with Orange-Mango and Tropical Punch back in a bold new look, the whole Rietfontein Long Life range has never looked better!

Whether you're hosting a gathering, winding down after a long week or just treating yourself on a Tuesday, there's a Rietfontein Chill Escape to get the vibes going.

MEET THE CREW BRINGING THE HEAT



Apple (New) – Go with what you know. Or switch it up.

Apple Grape (New) – Every sip, a different kind of good.

Guava (New) – Not everyone gets it. That's the point.

Orange Mango – Keep it light. Keep it moving.

Tropical Punch – A little escape in every sip.



COCKTAILS



GUAVA MULE

Built for the ones who march to their own beat, Rietfontein Guava meets the heat of ginger beer and vodka for a punchy, effervescent sip with a citrus kick that'll keep the vibes going.

INGREDIENTS

90ml Rietfontein Guava Juice
50ml Vodka
50ml Ginger beer
25ml Fresh lime juice
Ice
Lime wedge, to garnish

METHOD

Fill a copper mug or highball glass with ice.

Pour in the vodka and fresh lime juice and stir to combine.

Add the Rietfontein Guava Juice and top with ginger beer.

Stir gently, just enough to bring it together without losing the fizz.

Garnish with a lime wedge, serve immediately and cheers to good flavour.

Tip: Serve in a copper mug to keep it cold.





APPLE MOJITO

A refreshing and fruity twist on the classic mojito, this cocktail combines the crisp flavours of Rietfontein Apple with light rum and fresh mint, creating a delicious fizzy drink.

INGREDIENTS

50ml Rietfontein Apple Juice
50ml Light rum
50ml Sweet & sour mix
Half a hand fresh mint
25ml Soda water
25ml Lemonade
Ice
Mint sprig, to garnish

METHOD

In a tall glass, gently muddle the mint leaves, press rather than shred, to release the oils without bitterness.

Add ice to fill the glass.

Pour in the rum and sweet & sour mix.

Add the Rietfontein Apple Juice and stir well.

Top up with equal parts of soda water and lemonade.

Garnish with a fresh sprig of mint and enjoy with your people.





GRAPPLE FIZZ

Rietfontein Apple Grape refreshingly blends with sweet & sour mix and vodka in this light, sparkling cocktail to bring out a flavourful sensation you'll want to hold on to.

INGREDIENTS

- 30ml Rietfontein Apple Grape Juice
- 50ml Vodka
- 25ml Sweet & sour mix
- Soda water, to top up
- Ice
- Apple slice or grape cluster, to garnish

METHOD

- Fill** a highball glass with ice.
- Pour** in the vodka and sweet & sour mix.
- Add** the Rietfontein Apple Grape Juice and stir to combine.
- Top** with a generous splash of soda water.
- Garnish** with a thin apple slice or a small cluster of grapes or both and sip in the moment.





TROPICAL BAY BREEZE

Rietfontein Tropical Punch pairs with light rum, cherry syrup and cranberry for a delightfully fresh, layered cocktail that lets you taste a little escape in every sip.

INGREDIENTS

90ml Rietfontein Tropical Punch
50ml Light rum
25ml Fresh cherry simple syrup
25ml Cranberry cordial
25ml Sweet & sour mix
Soda water, to top up
Ice
Cherry or pineapple wedge, to garnish

METHOD

Fill a tall glass with ice.

Pour in the rum, cherry simple syrup, cranberry cordial and sweet & sour mix.

Add the Rietfontein Tropical Punch Juice and stir well.

Top with soda water and stir gently once more.

Garnish with a cherry or a wedge of fresh pineapple and let good vibes pour.

Tip: This one is an “on the rocks” drink. Just pour, stir and enjoy.





SMOKEY MANGO TANGO

Light but never short on flavour. Keep it moving with the bold heat of Rietfontein Mango Orange, tequila, triple sec and a Tajín rim, all in one flavourful cocktail.

INGREDIENTS

25ml Rietfontein Mango & Orange Cordial
50ml Tequila or agave spirit
25ml Triple sec
25ml Juice of half a fresh lime

15ml Hot honey
Chamoy & Tajín, to rim the glass
Ice
Lime wheel & Tajín rim, to garnish

METHOD

Prepare your glass: run a lime wedge around the rim and dip into a mixture of Chamoy and Tajín. Set aside.

In a cocktail shaker, combine the tequila, triple sec, fresh lime juice and hot honey with ice.

Shake vigorously for 15–20 seconds until well chilled.

Fill your prepared glass with fresh ice.

Strain the shaken mixture into the glass.

Top with Rietfontein Mango & Orange Cordial and stir gently to combine.

Garnish with a lime wheel plus an extra dusting of Tajín and toast to good times.





CITRUS-BERRY CRUSH

Dynamic, colourful and easy to love. Rietfontein Mango Orange Juice gets a berry good boost in this rum-based sipper that's bright, fruity and perfect for getting the whole crew turned up.

INGREDIENTS

90ml Rietfontein Mango Orange Juice
50ml Light rum
25ml Fresh berry syrup
25ml Sweet & sour mix
Soda water, to top up
Ice
Fresh berries or orange slice, to garnish

METHOD

Fill a rocks glass or a highball with ice.
Pour in the rum, berry syrup and sweet & sour mix.
Add the Rietfontein Mango Orange Juice and stir well.
Top with a splash of soda water and stir gently.
Garnish with a few fresh berries or an orange slice on the rim and make every sip count.





QUICK RIETFontein APPLE-CUCUMBER REDUCTION RECIPE:

INGREDIENTS

1 cup Rietfontein Apple
Half fresh cucumber, peeled and sliced
1 tablespoon of sugar
Half a cup of water

METHOD

Combine all ingredients in a small saucepan over medium heat.
Stir until the sugar dissolves, then simmer on low for 12-15 minutes until slightly thickened.
Strain and let it cool completely before using in your cocktail.

THE RIETFontein RIBBON

Clean, crisp flavour. Rietfontein Apple meets cucumber reduction, vodka and lime for a polished, garden-fresh cocktail as refined as the flavour in you.

INGREDIENTS

30ml Rietfontein Apple-Cucumber Reduction
50ml Vodka
25ml Lime syrup
Soda water & lemonade, to top up
Ice
Cucumber ribbon & lime wheel, to garnish

METHOD

Fill a chilled highball glass with ice.
Pour in the vodka and lime syrup.
Add the Rietfontein Apple-Cucumber Reduction and stir to combine.
Top up with equal parts of soda water and lemonade.
Using a vegetable peeler, cut a long thin ribbon of cucumber and drape it along the inside of the glass.
Finish with a lime wheel on the rim and sip it on a whim.





MOCKTAILS



THE VELVET VINE

Reliable and effortlessly elegant, Rietfontein Apple Grape Juice meets coconut water and a light touch of simple syrup for a mocktail that proves the classic duo needs very little to shine.

INGREDIENTS

125ml Rietfontein Apple Grape
50ml Coconut water
25ml Simple syrup
Ice
Dehydrated apple slice, to garnish

METHOD

Fill a wine glass or a cup of ice.

Pour in the simple syrup and coconut water and stir briefly.

Add the Rietfontein Apple Grape Juice and stir gently to combine.

Garnish with a dehydrated apple slice balanced on the rim and twas to flavour!





MANGO CLOUD MOJITO

Rietfontein Mango Orange Juice pairs with fresh mint, lime and a grenadine cloud. This light, golden-hour mocktail was made for the moments worth savouring.

INGREDIENTS

100ml Rietfontein Mango Orange Juice
25ml Fresh mint & lime syrup
10ml Grenadine
75ml Soda water, to top up
Ice
Dehydrated mango slice, to garnish

METHOD

In a glass, pour in the mint & lime syrup and grenadine.

Add the Rietfontein Mango Orange Juice and stir well to combine.

Top gently with soda water, pour slowly down the side of the glass to create a layered cloud effect.

Add 1 scoop ice and blend till smooth.

Garnish with a dehydrated mango slice, a sprig of fresh mint and serve with a flair.





RIETFontein APPLE FIZZ

Rietfontein Apple Juice meets lime cordial and a float of red espresso for a layered, sunset-hued mocktail that proves Apple always shows up with flavourful surprises.

INGREDIENTS

80ml Rietfontein Apple
25ml Fresh lime cordial
50ml Red espresso
Half a hand full of muddled mint
Ice
x 6 Lime wheel, to garnish

METHOD

In the bottom of a tall glass, gently muddle a few mint leaves with a slice of lime and a small splash of lime cordial.

Add ice to fill the glass.

Pour in the Rietfontein Apple Juice and the remaining lime cordial.

Stir to combine, then carefully pour the red espresso over the back of a spoon to create a layered sunset effect on top.

Garnish with a lime wheel and a fresh sprig of mint for that ultimate Rietfontein jive!





**PICK YOUR FLAVOUR.
MIX YOUR MOMENT.
SUIT YOUR TASTE.**

Rietfontein. The Fountain of Flavours.

