



## **MEDIA RELEASE**

### **Mandarins this winter's hottest cocktail ingredient**

With one of Australia's favourite citrus fruits, the Aussie mandarin, back in season what better way to celebrate than with an Australian mandarin champagne cocktail.

2010 Diageo Reserve 'World Class Bartender of the Year,' Adam Brewer, has developed six delicious new cocktails, with mandarin juice as the key ingredient, introducing a unique new flavour to the Australian market.

"The delicious and fragrant mandarin perfectly complements white sprits and champagnes to produce sweet, succulent, seductive cocktails," Mr Brewer said.

"Winter drinks tend to be heavier concoctions, but sweet tasting mandarins mix beautifully with champagne or white spirits to create a lighter and more refreshing drink."

Neilsen research conducted in 2010 has revealed Aussie mandarins are now one of Australia's top three favourite fruits, just behind apples and bananas.

Due to the increased popularity of Aussie mandarins, bar tenders across Australia will no doubt be using the fruit in their colourful concoctions to create the 'must' drink for the winter season.

Citrus Australia's Chief Executive Officer, Judith Damiani, said Australian mandarins are generally in stores from April through to October, with new seedless varieties emerging as an increasingly popular option.

"The majority of mandarins are grown in Queensland, with a variety of fruit also available from Australia's southern regions," Ms Damiani said.

"Australians are certainly fortunate to have such delicious fruit grown in their backyard, and it's wonderful to see mandarins' usage extending beyond original purposes."

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