Iced Vanilla Rooibos with Naartjie and Rosemary

From the teas.co.uk wiki

A jug of iced rooibos for a warm afternoon, brewed strong and chilled down fast. Rooibos has to be made with properly boiling water before it goes cold, or it never gives up its honey-malt body, so this starts as a hot concentrate. The clever part is dropping the sliced naartjie and a sprig of rosemary in while it is still hot, so the citrus and herb infuse into the tea before everything cools.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Iced Vanilla Rooibos with Naartjie and Rosemary recipe. Canonical: https://teas.co.uk/recipes/iced-tea/iced-vanilla-rooibos-with-naartjie-and-rosemary/*

Naartjie is the loose-skinned Cape clementine, and rosemary grows on the same hillsides, so the two belong together; an ordinary clementine and a sprig from the garden do the job just as well. A couple of spoons of honey, stirred in while the brew is hot so it dissolves cleanly, round it off.

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