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## Five sweet wines – France, Chile, Spain, Australia

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Posted by Simon on December 11, 2000

**Domaine du Tariquet Les Premières Grives Vin de Pays des Côtes de Gascogne 2008, South West France (£9.40 [slurp.co.uk](http://slurp.co.uk))**

Off-dry, fresh and zippy white, packed with fruit – peach, pear, apple – with a herby edge and a clean fresh finish. Lovely summer day wine, good with fruit salad. B+

**Domaine du Tariquet Les Dernières Grives Vin de Pays des Côtes de Gascogne 2008, South West France (~£13 [MW2 Wines](#), [Wine Service](#), [Caviste](#))**

A dead ringer for a good Jurançon that this manages to combine opulent weight with spine-tingling acidity, then adds in hints of honey, apple, orange and fennel. Lovely wine, delicious now, but will keep. S

**Concha y Toro Reserva Privada Late Harvest Sauvignon Blanc 2006, Maule Valley, Chile (£5.99 per half Oddbins, Majestic, Booths, Harrods)**

The Sauvignon gives this gooseberry and citrus flavours, but while the lime marmalade-y edge is pleasant, it lacks pithy bite. B-

**Torres Floralis Moscatel Oro NV, Spain (£7.99 per 50 cl Waitrose, Grapevine, Eagles Wines, Romulus Wine, Partridges)**

Redolent of barley sugar, like many sweet Muscats, with a nice grapey tang as well, but once again, lack the tang of acidity. B

**Campbells Rutherglen Muscat, Australia (£9.50 per half Oddbins, Waitrose, Berry Bros & Rudd)**

This is better, ripe and rich, with treacle toffee flavours to the fore, and citrus and rose petal in the background. Spirit add comforting warmth rather than oppressive heat. Grown up wine, like liquid rum & raisin ice cream. S