The sweetest things

In the final part of her festive drinking guide, Jancis Robinson picks her 25 favourite sweet and strong wines

o on – treat yourself! Wines are listed upwards in price _per cl within the following three styles.

WEET
Val d'Orbieu, Taste the
Difference NV Muscat de
St-Jean-de-Minervois
Great value. Really fresh,
different, explosive and not at
all industrial. Like grape
cordial from the hills of the
Languedoc. One of the finest
southern French Muscat
appellations. 15% £4.79
for 37.5cl

Rustenberg, Straw Wine
2010 Coastal Region
Blend of 56% Viognier, 41%
Chenin Blanc and 3%
Crouchen laid out to dry
and concentrate the sugars
on straw, then aged
in barrel for five months.
Lovely tangy bargain.
Massive richness and then
apple skins, Great exciting

Seifried, Sweet Agnes Riesling 2010

Nelson
Super-fresh and tangy from the north-west of New Zealand's South Island.
Sugars concentrated in dried grapes.
Very fresh acidity. Would wake you
up after a nap by the fire. 10.5%
£13.99 for 37.5cl

Sauternes

AXA Millésimes' Ch Suduiraut
has been producing reliably
exciting and superior Sauternes
for many years now, and has been
supplying British retailers with
some fine bargains with the
offcuts. This is the new,
official diffusion line, and

very delicious it already is too. 13.5% £14.99 for 37.5cl

est Vin Santo ever – it light even be a little old and certainly isn't the sweetest – but it is wonderful to find any example chez a mass retailer. This one is delightfully mature and nutty. 17% £16.99 for

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Crociani, Vin Santo 2004
Montepulciano
Lovely combination of long
oak maturation aromas and
racy, dried-grape sweetness.
Not that sweet but
wonderfully energising.
Serve with cheese? Nuts?
Certainly not with anything
very sweet. 17% £19.49 for 37.5cl

Ch Doisy-Védrines 2007 Barsac Delicious, early-maturing fine Sauternes from a Bordeaux vintage in which the best wines were sweet and white. Lots o easy pleasure. Would do instead of a dessert. 13% £30.75 for 37.5cl

Classis Aszú 6 Puttonyos 2005 Tokaj Hungary's most famous wine with massive sweetness and acidity. Luminous apricot tawny. Tastes of apricots and dusty velvet. Very bracing and zesty, a wine I found impossible to spit out even at the end of a very long professional tasting. Only 9.5% £55 for Soci

DRY AND STRONG Emilio Lustau, Solera Jerezana Fino del Puerto NV Sherry Ridiculously cheap for such a smoky, fresh, light, bone-dry aperitif. From a classic white, chalky Andalusian chalky Andalusian vineyard. 16.5% £8.49 for 75cl

González Byass, La
Canoa Palo Cortado
NV Sherry
Very pale tawny. Much muddier than
the average Palo Cortado with some
surely very old stock in here, but of
real interest to sherry lovers. Just off
dry. Could be great at the table.
Ridiculous price for a 12-year-old
wine. 20% E11.99 for 75cl

Maestro Sierra Fino NV Sherry

Fine, interesting, classic dry aperitif from a particularly traditional sherry bodega now being imported into the UK by Indigo Wine. 15% £14.99 for 75cl

Equipo Navazos, I Think
Manzanilla NV Sherry
Bottled in October
2010 and still going
strong. Very fine
introduction to
Manzanilla - the
lightest, driest, most
marine style of
sherry - from the La
Bota team. 15% £10 for 37.5cl

González Byass, Dos Palmas NV Sherry New series of top-quality, bone-dry sherries bottled straight from individually selected casks. Dos Palmas is best value, but the Tres Palmas has even more age and even more tingling authenticity. 15.5% £15.95 for 30cl

Barbeito, Single Harvest 2000 Madeira Greenish golden wine aged for nine years in barrel by Madeira's gifted

The Noé Viejo 30-year-old Pedro Ximénez NV sherry from González Byass is raisiny and has all the flavours of Christmas pudding without the cooking'

and innovative winemaker Ricardo Diogo. Look out for his special Lote and Madeira Collection bottlings, too. Dry and tangy but far from austere. A real shot in the arm. So dramatic it's almost medicinal! 19% £18.99 for 50cl

Fernando de Castilla, Antique Amontillado NV Sherry Elegantly packaged, dry, nutty classic. Great with cheese and ham, as well as for warming up those who venture outside over the holidays. 19% £24.50 for 50cl

SWEET AND STRONG Emilio Lustau, Solera Jerezana Rich Cream NV Sherry Eight-year-old Oloroso and Pedro Ximénez sherries have been blended to make this slightly dusty but very bracing sweet, polished wine with a refreshingly dry finish and a hint of treacle. Great balance between age and sweetness. A completely ridiculous price! Really invigorating, not heavy at all. Sweet and polished but not remotely sickly. 20% 18.49 for 75cl

Symington, Waitrose LBV 2006 Port
This full-throttle port is a steal. They must be mad to be selling it at this price. Concentrated prunes and chocolate and lots of fun on the nose. Some subtlety and satin on the palate. Just fabluous for the money. 20% £9.99 for 75cl

Fontanel, Ambré 1999 Rivesaltes

Fontanel, Ambré 1999 Rivesaites
The product of another raid onsome of the world's stocks of
mature sweet wine – in Roussillon
this time. Heady and raisiny yet
fresh. Caramel and rancio
flavours. It would be great with
bitter chocolate.

Miraculously fresh,
racy and dry on the finish.
Quite a bargain considering
its age and interest value.
16% £14.95 for 75cl

Mas Amiel, Vintage Reserve

value from Roussillon. Dark crimson. Rich, glowing liquorice nose. Very mellow, attractive wine with no rough edges. Almost like claret somehow, in that it is so well balanced! Long and burnished. Still decades of life in it, even if it is drinkable now. Pungent finish. 16% E17.25 for 75cl

Quinta do Noval LBV

2004 Port
The first late-bottled vintage port from this excellent estate made

entirely from Quinta's own grapes and it is the real deal. How are the port producers going to persuade people to buy proper vintage port, which needs decades in the cellar, when such immediate treasures are to be had for a fraction of the price? 19,5% the price? 19.5% £17.99 for 75cl

Chambers Rosewood, Grand Muscat NV Rutherglen Dark brownish orange. Lively macerated raisin flavours with a hint of Fisherman's Friend (original flavour). Dry finish. Well made – and well matured. Very persistent with a whiff of rose petals. 18.5% rose petals. 18.5% £32.50 for 37.5cl

González Myass, Noé Viejo 30-yearold Pedro Ximénez NV Sherry
Dark and lustrous. Brown with the
tell-tale green rim that indicates
prolonged (30+ years) ageing in
wood. PX grapes make the stickiest,
blackest Montilla and sherry
of all. Not nearly as refreshing
as the Rich Cream - though a quite
different style. Raisiny and great
poured over lee-cream. All the
flavours of Christmas pudding
without the cooking. 15.5%
£16.99 for 37.5cl

Symington, Taste the Difference 2003 NV Port

2003 NV Port
Rich, peppery and pure orange
peel on the nose – great stuffl
Just a tad expensive next to the
sherries. Although Berry's
Vintage Port 2007, also made by
the Symingtons, is £45...
20% £34.99 for 75cl

Taylor's 20-year-old Tawny NV Port
Lustrous rose red. Slightly
Lustrous rose red. Slightly
Lustrous rose red. Slightly
mellow after long wood ageing. Not
that sweet and very tangy.
Refreshing and lively on the palate.
20% 122.35 for 37.5cl

Graham 2000 Port.
Proper vintage port. Obviously ideally one would be drinking one's 1963s but should you have none in your cellar, the 2000s are probably the youngest vintage you could think of broaching. Polished, dense, explosive and opulent. 20% 245.95 for 75cl

For more columns, including Jancis's choice of festive fizz, see www.ft.com/robinson



