VINO FINO
Explore a World of Wine

GONZALEZ-BYASS NECTAR PEDRO XIMÉNEZ SHERRY 375ml





$31.99

"Nectar of the Gods... utterly hedonistic, sweet, and luscious Sherry."

Product Code:	6057
Country:	Spain
Region:	Andalucia
Sub Region:	Jerez-Xérès-Sherry
Style:	Fortified
Variety:	Sherry
Producer:	González Byass

Closure:	Cork
Unit:	Each
Volume:	375ml
Alcohol:	15.0%
Grape:	100% Pedro Ximénez
Natural:	Vegan Friendly

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

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TASTING NOTES

Double Gold Medal - New Zealand International Wine Show 2020, 2021, 2022, 2023 & 2025
Gold Medal - New Zealand International Wine Show 2026

5 Stars & Number 1 Cuisine Fortified Wines Tasting, November 2024 (NV)
"Sherry is an interesting beast as it can pretty much be anything from light dry fino sherry to lusciously sweet PX. Despite its range and versatility, I believe that most people, when they think of sherry, think of cream sherry, specifically associating it with the massively popular Harvey's Bristol Cream which became the world's largest-selling sherry in the 1950s.

As a result of its popularity back in the day, cream sherry has come to be associated with a bygone age and an older

generation. It’s essentially uncool to like something last seen at your Gran’s house at special occasions.

But little by little sherry is coming back into vogue, with a younger generation discovering that there is a vast spectrum of sherry to choose from and that there really is a sherry for every palate whether you like your beverages dry or sweet. If you do like a sweet sip, then our panel of judges has an absolute treat for you with this 100% Pedro Ximénez which boasts a massive dentist-disapproving 370g of residual sugar. Deep mahogany brown in the glass with delightful green highlights, this wine is immediately heady and complex with a luscious treacly nose, as only a PX can. Aromas abound of prunes, raisins and memories of Granny’s Christmas fruit cake baking in the oven. The palate is weighty, concentrated and complex with fantastic sweetness and unctuous length. It’s profoundly hedonistic – just as it should be."

NZIWS Judges Comments (NV)
"This is a Sherry but not how you would know it. Rich, luscious, toffee, malt, raisins, it is Christmas Cake in a glass. A truly decadent treat - only share with good friends – or don’t share at all. A memorable experience."

Garth Gallaway, Avenues Magazine
"Nectar of the Gods would describe this utterly hedonistic, sweet, and luscious Sherry made from the Pedro Ximenez grape variety. Fantastically rich and dark, it just oozes with intense and continuous golden raisin and dried fig flavours wrapped up in swathe of superbly lubricious and syrupy joy. 'Sherry has never been as good as this, at least not for me. This is dark and brooding and the flavours are extraordinarily good. Dates, figs, caramel and prunes in abundance, with a silky smooth texture. I recommend this as a wonderful wine to drink with a good, stodgy winter pudding.'"

CONTACT VINO FINO

Phone: 03 365 5134
https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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