



HUNTER'S WINES

MARLBOROUGH

Jane Hunter

HUNTER'S MIRUMIRU™ RESERVE 2010

Méthode Traditionelle – minimum 3 years on lees

Winemaker's Notes

The traditional bottle fermented Hunter's MiruMiru™ Reserve is blended from Pinot Noir 55%, Chardonnay 44%, and Pinot Meunier 1%. Stored on lees for over three years the wine has developed a rich complexity and balance. MiruMiru™ Reserve exhibits complex yeast characters with biscuit and cashew nut flavours on a full persistent palate.

The name MiruMiru™ translates to mean "bubbles" in Maori.

Technical Details

Harvest Date: February & March 2010
Alcohol: 12.5% Vol.
Total Acidity: 6.4 g/l
Residual Sugar: 6.46 g/l
Bottled: 2 February 2011
Disgorged: October 2013
Fruit Source: 100% Wairau Valley, Marlborough, New Zealand

Vintage Conditions

A very cool period from November to January resulted in decreased crop yields across all varieties. This cool weather created uncertainty as to whether or not the grapes would ripen enough for the up and coming vintage. Any fears of this were soon alleviated by a very warm March/April. Good clean fruit picked with no pressure from disease or inclement weather. Marlborough's cool nights and warm days enabled us to produce wines which are intense in flavour with good acidity.

Vinification

The grapes were picked at optimum fruit ripeness to ensure delicate fruit flavours and particular attention was placed on good acid sugar balance. The wine was treated in traditional methods, i.e. no sulphur so subtle oxidation (the reverse of methods for treating our table wines) yet one can still pick up the reasonably strong Marlborough fruit characters. The wine was fermented in stainless steel before undergoing a full malolactic fermentation. The Chardonnay, Pinot Noir and Pinot Meunier parcels were kept separate blending just before tirage.

Vinification

5 STARS & NO. 1 SPARKLING WINE – Cuisine Magazine, Issue 173, Nov 2015

"This is a stylish, mature style of admirable complexity and genuine flavour intensity. Bready notes and a hint of sulphide add complexity and dimension, introducing a palate that's flavoursome, yet fresh and light, with good acid balance and grapefruity length."

TROPHY - BEST NEW ZEALAND SPARKLING WINE – Champagne & Sparkling Wine World Championships 2015

BEST IN CLASS - BEST NEW ZEALAND VINTAGE BLEND – Champagne & Sparkling Wine World Championships 2015

DOUBLE GOLD - Six Nations Wine Competition 2015

GOLD - Champagne & Sparkling Wine World Championships 2015

GOLD - Spiegelau International Wine Competition 2015

Hunter's Wines (NZ) Ltd

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Awards continued

GOLD - Royal Easter Show Wine Awards 2015

TOP 10 - John Saker, Top 10 Wines for Christmas Day, Sunday Magazine, Sunday Star, 13 Dec 2015

"This local méthode has been widely admired over the years, and while its official price is \$39, you may well find it for less. It's a great package: enough complexity and class to silence the 'well-it-ain't-Champagne' crowd, yet no shortage of freshness and clarity."

4½ STARS - Michael Cooper, Michael Cooper's Buyer's Guide 2016

*"This has long been one of Marlborough's finest sparklings, full and lively, with loads of citrusy, yeasty, nutty flavour and a creamy, long finish. It is matured on its yeast lees for an average of three and a half years. The 2010 vintage (****½) is a blend of Pinot Noir (55 per cent), Chardonnay (44 per cent) and Pinot Meunier (1 per cent). It has a refined, gently yeasty bouquet, with a hint of cashew nuts. Strongly flavoured, it is peachy and slightly biscuity, with excellent complexity and harmony, and a crisp, dryish (6.5 grams/litre of residual sugar), lasting finish."*

SILVER - Decanter Asia Wine Awards 2014

SILVER - Marlborough Wine Show 2014

BRONZE - New Zealand International Wine Show 2014

BRONZE - Spiegelau International Wine Competition 2014

BRONZE - The Champagne & Sparkling Wine World Championships 2014

3 STARS - Cuisine Magazine, Dec/Jan 2014, Issue 167

REVIEW - Peter Saunders, Independent Wine Writer

"A terrific sparkler as Miru Miru usually are. Good bubble, plenty of fruit whilst just off dry to retain balance and finesse. Working well either as an intimate wine to have with a loved one or family, yet works equally as a celebration wine to toast good life, good health and happiness. Another in the succession of Hunter's fine sparklings."

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