



# HUNTER'S WINES

MARLBOROUGH

*Jane Hunter*

## HUNTER'S MiruMiru™ Non-Vintage Méthode Traditionelle – 18 months on lees

The name MiruMiru™ translates to “bubbles” in Maori.

### Winemaker's Notes

The nose exhibits light yeasty characters with peach and citrus aromas. An elegant palate showing a blend of peach/citrus chardonnay components followed by the light berry fruits of the pinot noir. The mouth filling mousse completes the palate that is full and persistent.

### 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 obtain delicate fruit flavours and particular attention was placed on a good acid/sugar balance of the fruit.

The wine was treated by traditional methods, i.e. no sulphur was added so subtle oxidation occurred (the reverse of methods used for treating our table wines) yet one can still pick out the strong Marlborough fruit characters.

The fruit was gently pressed with low litres per tonne extraction. The resultant juice was fermented in stainless steel tanks before undergoing full malolactic fermentation. The Chardonnay, Pinot Noir and Pinot Meunier parcels were kept separate, blending just before tirage. This Non-Vintage Méthode Traditionelle spends 18 months on lees.

### Technical Details

Alcohol:	12.5% Vol.
Total Acidity:	6.5 – 7.0 g/l
Residual Sugar:	5.0 - 5.5 g/l
Time on Lees:	18 months
Fruit Source:	100% Wairau Valley, Marlborough, New Zealand
Blend:	Chardonnay 50%, Pinot Noir 46%, Pinot Meunier 4%

\*Technical details are generalised for the purposes of this tasting note. If you require technical details for a specific lot number please contact us directly.

### Awards

**CHAMPION SPARKLING WINE** – New World Wine Awards 2015

**BEST IN CLASS - BEST VALUE NEW ZEALAND SPARKLING WINE** – Champagne & Sparkling Wine World Championships 2015

**GOLD** – New World Wine Awards 2015

**GOLD** – Champagne & Sparkling Wine World Championships 2015

**5 STARS** – Yvonne Lorkin, 10 December 2014

*“The delicate aromas of rising dough, shortcrust pastry and lemon and almond biscuits make this practically unputdownable. The bead is pinprick fine, the mouthfeel pillowy-soft and the finish has a faint caramel and citrus note.”*

**Awards continued on next page**

Hunter's Wines (NZ) Ltd

603 Rapaura Road, Blenheim 7273 • PO Box 5094, Springlands, Blenheim 7241 • New Zealand

P + 64 3 572 8489 • NZ P 0800 486 837 • E [wine@hunters.co.nz](mailto:wine@hunters.co.nz)

[www.hunters.co.nz](http://www.hunters.co.nz)



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## **Awards continued**

**90 POINTS** – Matt Walls, timatkin.com, 11 February 2015

*Clean, fresh, floral aromas. Balanced and harmonious with good line and balance. Citrussy style with a lovely texture and fizz. A good middle-weight example, could be Champagne but the ripeness of the fruit flavours suggests a slightly warmer climate.*

**Top 100** – Bob Campbell, Taste Magazine, March/April 2015

*“A blend of the three Champagne varieties: chardonnay, pinot noir and pinot meunier. The wine shows a delightful freshness with an ethereal texture and flavours suggesting citrus/grapefruit, brioche and hazelnut.”*

**4 STARS** - Michael Cooper, Michael Cooper's Buyer's Guide 2016

*“'Miru Miru' means 'Bubbles'. This wine is disgorged earlier than its Reserve stablemate (below), has a lower Pinot Noir content and a crisper finish. A blend of Chardonnay, Pinot Noir and Pinot Meunier, the sample I tasted in late 2014 (\*\*\*\*) was fresh and aromatic, with an attractive lightness and vivacity. It has crisp, citrusy, appley, yeasty flavours, showing good tightness, delicacy and complexity.”*

**4 STARS** - Winestate, March/April 2015

*“Fresh and aromatic, with an attractive lightness and vivacity. Crisp, citrusy, appley, yeasty flavours, showing good tightness, delicacy and complexity.”*

**4 STARS** - Michael Cooper, Listener, 7 August 2014

*“Miru miru” means bubbles. Showing good maturity, this pale-straw wine has rich, peachy, slightly toasty flavours and is lively and generous.”*

**SILVER** - Royal Easter Show Wine Awards 2015

**PURE SILVER** - Air New Zealand Wine Awards 2014

**SILVER** - San Francisco International Wine Competition 2014

**SILVER** - Easter Show Wine Awards 2014

**SILVER** - The Champagne & Sparkling Wine World Championships 2014

**SILVER** - New Zealand International Wine Show 2014

**No. 2 Overall** - Steven Spurrier, Traditional Method Sparkling Wine Brazil Tasting 2014

**REVIEW** - Peter Saunders, Independent Wine Writer

*“Very much alive and crisply fruited sparkling, tingling with life and energy. A great pick-me-up after work, lazy day or an aperitif, the life and zing of this wine give it enormous credentials. My sample tastes pretty dry yet balanced with a hint of sweetness in traditional form.”*

**PURE SILVER** - Air New Zealand Wine Awards 2014

**BRONZE** - Spiegelau International Wine Competition 2014

**BRONZE** - International Wine Challenge 2014

**BRONZE** - Marlborough Wine Show 2014

**86/100** - Wine Spectator Magazine, Oct 2014

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

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