



HUNTER'S WINES

MARLBOROUGH

Jane Hunter

MIRUMIRU™ RESERVE 2013

Méthode traditionnelle – rich and complex, full and persistent.

TASTING NOTES

The traditional bottle fermented Hunter's MiruMiru™ Reserve 2013 is blended from Pinot Noir 62%, Chardonnay 33%, and Pinot Meunier 5%. Stored on lees for over three years the wine has developed a rich complexity and balance. MiruMiru™ Reserve exhibits aromas of biscuit and rising dough. Complex yeast characters with good fruit and cashew nut flavours on a full persistent palate. The mid-palate shows excellent richness.

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

TECHNICAL DETAILS

Harvest Date	February 2013
Alcohol	13%
Total Acidity	6.9 g/l
Residual Sugar	6.05 g/l
Bottling Date	February 2014
Disgorgement	March 2017

VINTAGE CONDITIONS

Short and intense is the best way to describe the grape harvesting of 2013. The fine weather worked in our favour throughout the entire season, including during the critical flowering, ripening and harvest period. As the harvester moved from block to block there was no stopping, the weather was good; flavours were right and within a 3-week period all fruit was safely in the winery. Yields hit targets on all varieties rating the 2013 season up there with the best.

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 before blending just before tirage (the addition of sugar and yeast to start secondary fermentation). The wine is then aged on lees in bottle for a minimum of three years before disgorgement.

ACCOLADES

TROPHY - BEST NEW ZEALAND SPARKLING WINE - Champagne & Sparkling Wine World Championships 2017

BEST IN CLASS - BEST NEW ZEALAND VINTAGE BRUT - Champagne & Sparkling Wine World Championships 2017

GOLD - Champagne & Sparkling Wine World Championships 2017

GOLD - Marlborough Wine Show 2017

5 STARS & NO. 4 - Cuisine Magazine, Issue 185, Nov/Dec 2017

"MiruMiru is Maori for bubbles and also stands for "consistent excellence" among the country's wine judges. Three years on lees has imbued this wine with seductive honeyed, caramelly, toasted qualities. The flavours carry to a long fine finish. A classy, well-crafted bubbly from a top vintage."

Accolades continued on next page...



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ACCOLADES CONTNUED

5 STARS - The Listener, Michael Cooper, 7 November 2017

"Elegant and tight-knit, this blend of pinot noir (62%), chardonnay (33%) and pinot meunier (5%) was matured on its yeast lees for more than three years. It has intense, citrusy, yeasty, biscuity flavours, with a long, dry, appetisingly crisp finish."

5 STARS - North & South, Michael Cooper, December 2017

"This has long been one of Marlborough's best sparklings, matured on its yeast lees for an average of three and a half years. Blended from pinot noir, chardonnay and pinot meunier, the 2013 is a very stylish, tight knit wine, with a crisp, citrusy, yeasty flavours, a dry impression and a lasting, very harmonious finish."

SILVER - New Zealand International Wine Show 2017

SILVER - Royal Easter Show Wine Awards 2017

BRONZE - Air New Zealand Wine Awards 2017

