



HUNTER'S

MARLBOROUGH

Jane Hunter

MiruMiru™

VINTAGE 2022
MÉTHODE TRADITIONNELLE

TASTING NOTES

Hunter's traditional bottle-fermented MiruMiru™ 2022 is a blend of 40% Pinot Noir, 30% Chardonnay, and 30% Pinot Meunier. Aged on yeast lees for 44 months, the wine has developed rich complexity and an elegant, full-bodied texture on the palate. The nose offers fresh fruit aromas complemented by delicate biscuit notes. The palate reveals layered flavours of brioche, citrus, and crisp apple, adding depth and freshness. Beautifully balanced, the wine combines richness with vibrant acidity, carrying through to a dry, refreshing finish. The name MiruMiru™ translates to "bubbles" in Te Reo Māori. This wine is proudly part of the Méthode Marlborough Society.

TECHNICAL DETAILS

Harvest Date	March 2022
Alcohol	11.2%
Total Acidity	6.6g/L
Residual Sugar	7.0g/L
Bottling Date	Nov 2022
Disgorged	July 2026

VINTAGE CONDITIONS

At the start of the growing season conditions were warm, with sufficient rain events to ensure strong vine growth. December's temperatures were well above average, leading to early flowering and excellent fruit-set. January turned cold, slowing the ripening of the fruit. Fortunately, February, March and April saw a return to warmer weather with little rain, helping the ample yields reach peak ripeness in optimum condition.

VINIFICATION

The grapes were handpicked 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 for subtle oxidation, yet one can still pick up the reasonably strong Marlborough fruit characters. The wine was fermented in stainless steel before undergoing full malolactic fermentation. The Pinot Noir, Chardonnay 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. An excellent example of New Zealand sparkling wine made in the traditional method to be enjoyed now or over the next 5 years.

