



HUNTER'S

MiruMiru™

NON VINTAGE

MÉTHODE TRADITIONELLE

TASTING NOTES

The nose exhibits light yeasty characters with peach and citrus aromas. Stored on lees for 18 months the wine has developed an elegant palate showing a blend of white peach and 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. The name MiruMiru™ translates to “bubbles” in Te Reo Māori. This wine is a member of the Méthode Marlborough Society.

TECHNICAL DETAILS

Harvest Date	18 Months
Alcohol	12%
Total Acidity	6.6g/L
Residual Sugar	7.28 g/L
Blend	Chardonnay 45%
	Pinot Noir 50%
	Pinot Meunier 5%

VINTAGE CONDITIONS

At the start of the growing season conditions was damp and humid with budburst slightly earlier than average. Some rain during the growing season provided plenty of nutrient but didn't impact any fruit set. Mild summer conditions help with even ripening of the grapes which allowed perfect conditions for the fruit to be picked at optimum ripeness. Overall we received average yields with optimum quality fruit.



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.

ACCOLADES

SILVER/93 POINTS – NEW WORLD WINE AWARDS 2025

GOLD/95 POINTS – DECANTER WORLD WINE AWARDS 2025

A complex scent package of peach, pink grapefruit and a topline of alpine herbs. Graceful and lithe with bright acidity and a cashew cream mousse.

Jane Hunter

Hunter's Wines (NZ) Ltd 603 Rapaura Road, Blenheim, New Zealand
+64 572 8489 | wine@hunters.co.nz



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JOHN BARTLETT, NZ WINE DIRECTORY, APRIL 2025

Clear mid gold colour, fine persistent mousse on pouring. A fragrant nose of ripe peach, red berry and lemon citrus aromas, subtle nutty, leesy notes follow. The palate is juicy, fresh and textured with peach, green apple and berry flavours, a zesty citrus acidity softened with light creamy mousse and some nutty lees influence. Tasty, crisp off dry finish. Delicious!

4 STARS — MICHAEL COOPER, MARCH 2025

MiruMiru is Hunter's biggest-selling wine in New Zealand. This Marlborough sparkling is disgorged after a minimum of 18 months on its yeast lees (earlier than its Reserve stablemate) and has a lower Pinot Noir content. The nonvintage I tasted in early 2025 is a blend of Chardonnay (49%), Pinot Noir (48%) and Pinot Meunier (3%), grown in the Wairau Valley. Offering great drinkability, it is fresh, vibrantly fruity and finely balanced, with a very good intensity of peachy, citrusy, gently biscuity flavours, and a lively off-dry smooth finish.

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