



HUNTER'S

MiruMiru™

ROSE NON VINTAGE

MÉTHODE TRADITIONELLE

TASTING NOTES

Jane Hunter loves pink bubbles, so the decision was made to create a MiruMiru™ Rose. Wonderfully blush pink colour. Aromas of subtle strawberry and raspberry with a touch of fresh brioche. The palate is refined with freshness and balanced acidity. Blended from Pinot Noir 77% and Chardonnay 23%. This traditionally bottle fermented wine was stored on lees for 48 months. The name MiruMiru™ translates to “bubbles” in Te Reo Māori. This wine is a member of the Méthode Marlborough Society.

TECHNICAL DETAILS

Harvest Date	March 2020
Alcohol	12%
Total Acidity	5.9g/L
Residual Sugar	9.43 g/L
Bottling date	February 2021
Disgorged	March 2025

VINTAGE CONDITIONS

The 2020 growing season was one to remember for the amazing weather conditions in Marlborough. During Summer and Autumn we had warm and dry conditions throughout, allowing for clean fruit and an early start to the vintage. These conditions resulted in grapes that was picked with good natural acidity relative to their sugar and flavour ripeness.



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 and Pinot Noir parcels were kept separate, blending just before tirage. This non-vintage Méthode Traditionelle spends 18 months on lees.

ACCOLADES

Jane Hunter

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