



# HUNTER'S WINES

MARLBOROUGH

Jane Hunter

## MIRUMIRU™ NV

*Méthode Traditionelle – minimum 18 months on lees.*

### TASTING NOTES

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

The nose exhibits light yeasty characters with peach and citrus aromas. A minimum of 18 months on lees in bottle leaves 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.

### TECHNICAL DETAILS

Time on Lees	Min. 18 months
Alcohol	12.5%
Total Acidity	6.5 – 7 g/l
Residual Sugar	5.0 – 5.5 g/l
Blend	Chardonnay 50%, Pinot Noir 46%, Pinot Meunier 4%

### VINTAGE CONDITIONS

A cool spring with a number of late threatening frosts meant a nervous start to the growing season but summer was one of the driest on record. The conditions were perfect for the ripening and development of the fruit. This resulted in excellent fruit quality but with lower than average yields. Harvest went by seemingly without the hype or tempo of other years – the good conditions during this period ensured fruit was harvested at optimum maturity.

### 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

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

**5 STARS & WINE OF THE WEEK** - The Listener, Michael Cooper, 7 November 2017

*“Fragrant and vivacious, this bottle-fermented Marlborough bubbly is a blend of chardonnay, pinot noir and pinot meunier. It has rich, citrusy, yeasty flavours, showing good complexity, and a dryish, smooth finish. Good value at \$22-\$29.”*

**4.5 STARS & BEST BUY** - Cuisine Magazine, Issue 185, Nov/Dec 2017

*“This year marks the 20th anniversary of the launch of Hunter's MiruMiru™, now firmly established as a New Zealand classic. This NV release offers biscuity apple aromas and a weighty, balanced, complex mouthful. It flows with tightness and discipline through to a crisp, lifted finish.”*

*Accolades continued on next page...*





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## ACCOLADES CONTINUED

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

*"MiruMiru' 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 (\*\*\*\*)*

**4 STARS** - WineNZ Magazine, Summer 2017/2018

*"Simon Nash: Fresh, quite juicy. Good mid-palate weight. A good herbal finish.*

*Dave McKee: Moderate hue. Fresh, vegetal. A slightly salty front palate. Crisp and clean with nice length.*

*Barry Riwai: Sweaty boxwood notes, mango. Big bolshy style, but with enough acidity to give balance. Some saltiness too."*

**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

*"Mirumiru" means bubbles. Showing good maturity, this pale-straw wine has rich, peachy, slightly toasty flavours and is lively and generous."*

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

**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.*

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

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

**BLUE-GOLD** - Sydney International Wine Competition 2018

**GOLD** - Royal Easter Show Wine Awards 2018

**GOLD** - Champagne & Sparkling Wine World Championships 2017

**GOLD** - Champagne & Sparkling Wine World Championships 2018

**GOLD** - New Zealand International Wine Show 2017

**GOLD** - New World Wine Awards 2015

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

**SILVER** - Marlborough Wine Show 2017

**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

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

*Accolades continued on next page...*





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## ACCOLADES CONTINUED

**BRONZE** – 18<sup>TH</sup> International Cool Climate Wine Awards, MAY 2018

**BRONZE** - Spiegelau International Wine Competition 2014

**BRONZE** - International Wine Challenge 2014

**BRONZE** - Marlborough Wine Show 2014

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

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

**RECOMMENDED** - Emma Jenkins MW, The Australian Women's Weekly (NZ), Jun 2017

*"Good sparkling is a very useful thing to have on hand in a cellar and Miru Miru (Maori for "bubbles") is a very useful sparkling: vibrantly fresh but with a satisfying richness."*

**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"*

**NO. 2 OVERALL** - Steven Spurrier, Traditional Method Sparkling Wine Brazil Tasting 2014

**RECOMMENDED** - John Saker, Stuff.co.nz, 16 Sept 2017

*"Thank God for wineries that aren't content for a good thing to remain a good thing, but do everything they can for it to become a better thing.*

*The latest release Hunters Mirumiru NV, which I've tasted on a couple occasions recently, is the best iteration yet of this consistently fine Marlborough methode traditionnelle sparkling wine.*

*The Mirumiru NV is a blend of all three champagne varieties: chardonnay (which dominates), pinot noir and pinot meunier. Fresh croissant scents, yellow flower flavours, elegant mousse and remarkable persistence are all part of a sophisticated package.*

*And at \$29 a bottle, I'd also rate it one of the top value methodes in the country."*

**TOP DROP UNDER \$30** – Joelle Thomson, joellethomson.com, Aug 2017

*"Hunter's Wines is one of Marlborough's first wineries and is the region's second winery ever to produce bubbly made using the traditional technique used in Champagne – the so called traditional method of creating bubbles in the bottle during a second fermentation. This results in greater density of bubbles and massively more complex, yeasty flavours than most sparkling wines made in sealed tanks where the CO2 from fermentation dissolves into the wine. MiruMiru NV is super fresh in flavour with intense yeasty aromas and fresh bakery flavours in every complex sip. Its bubbles are fine and lingering, just like champagne, only a hell of a lot more affordable."*

**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."*

