



HUNTER'S WINES

MARLBOROUGH

Jane Hunter

MIRUMIRU™ ROSE NV

A limited release Hunter's methode traditionnelle.

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 55%, Chardonnay 42%, and Pinot Meunier 3%, this traditionally bottle fermented wine is stored on lees for 36 months.

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

TECHNICAL DETAILS

Harvest Date	February 2011
Alcohol	12.5%
Total Acidity	6.4 g/l
Residual Sugar	7.48 g/l
Bottling Date	February 2012
Disgorged	September 2015

VINTAGE CONDITIONS

Early summer was a period of consistently dry weather, long warm days and cool nights. With good healthy vines and strong summer growth, crop loads were managed by shoot and fruit thinning. In March we saw a quick cool blast which slowed down the ripening, a lot of work was done to reduce the leaf shading of the fruit. The weather cleared to the warm days and cool nights that Marlborough is well known for, this caused a longer growing season.

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

5 STARS - Cuisine Magazine, Issue 185, Nov/Dec 2017

"Kiwi sparkling roses don't come much better than this, a personal favourite of Hunter's own grande dame, Jane Hunter. Bouquet garni, berryfruit scents lure you in; the palate is weighty and complex, rish with fresh baking characters and enlivened by persistent mousse."

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

"The classy wine currently on sale is mostly from 2011 base wine, blended from pinot noir (55%), chardonnay (41%) and pinot meunier (4%), and was disgorged after three years of ageing on its yeast lees. Pink/pale orange, it is highly scented, lively, complex and smooth, with strawberryish, peachy, yeasty flavours and a long, dryish, harmonious finish."

Accolades continued on next page...

ACCOLADES CONTNUED

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TROPHY - BEST NEW ZEALAND SPARKLING WINE – Champagne & Sparkling Wine World Championships 2016

BEST IN CLASS - BEST NEW ZEALAND ROSE – Champagne & Sparkling Wine World Championships 2016

GOLD - Champagne & Sparkling Wine World Championships 2016

GOLD – Champagne & Sparkling Wine World Championships 2018

95 POINTS & 5 STARS - Bob Campbell, bobcampbell.co.nz, 12 Jan 2016

"A 'classic' blend of Pinot Noir, Chardonnay, and Pinot Meunier. Bottle-fermented and aged on the lees for 36 months. This is a very classy wine with a pale pink hue, an ethereal texture and an appealing mix of very subtle strawberry and brioche-like yeast lees character."

4 STARS - Yvonne Lorkin, Jan 2016

"A 'classic' blend of Pinot Noir, Chardonnay, and Pinot Meunier. Bottle-fermented and aged on the lees for 36 months. This is a very classy wine with a pale pink hue, an ethereal texture and an appealing mix of very subtle strawberry and brioche-like yeast lees character."

