



HUNTER'S WINES

MARLBOROUGH

Jane Hunter

MIRUMIRU™ NV

Méthode Traditionelle

TASTING NOTES

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

The nose exhibits light yeasty characters with peach and citrus aromas. 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 | 18 months |
| Alcohol | 12-12.5% |
| 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 warm spring without frosts greeted the growing season and encouraged a very quick flowering period. The summer was warm and dry up until Christmas but became very wet in the New Year. We did not need to irrigate our vines for the remainder of the season which was very unusual for Marlborough. Ripe flavours at low sugar levels allowed us to pick early compared with previous years.

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 – Champagne Sparkling Wine World Championships, October 2021

GOLD – The Marlborough Wine Show, October 2021

BRONZE – Aotearoa Regional Wine Show, October 2021

5 STARS – The Wine Writer, Angie Atkinson, October 2021

Chardonnay, Pinot Noir and Meunier, I challenge you to find a better combination! This wine is next level lovely. Delicious aromas of fresh apple, lemon, chamomile, and light autolytic notes. The tiny bubbles are divine, bringing the flavours of white stone fruit, red berries, apple and dusty minerals to life and leaving a delicious toasted brioche finish.



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94 POINTS – The Real Review, Bob Campbell MS, October 2021

A blend of Pinot Noir, Chardonnay and Pinot Noir. Very champagne-like with an emphasis on yeast lees character rather than fruit. Appealing baguette crust and brioche characters take centre-stage with apple and citrus characters in the background.

93 POINTS – Cameron Douglas, October 2021

Made using all three traditional varieties of Chardonnay, Pinot Noir and Meunier, bottle fermented and aged on lees for 18 months – delivers aromas and flavours of brioche and raw cashew nut, sweet lemon and white fleshed stone fruits and a note of water cracker. Delicious on the palate with a core of fruit and salivating acidity, a coarse silk texture, fine lees and raw nut flavours mingle with citrus and stone fruit. Balanced, well made, dry and ready. Best drinking from today and through 2028+.

4.5 STARS – Michael Cooper, October 2021

MiruMiru means 'Bubbles'. This Marlborough wine is disgorged after a minimum of 18 months on its yeast lees (earlier than its Reserve stablemate), has a lower Pinot Noir content and a crisper finish. The non-vintage wine I tasted recently is a blend of Chardonnay and Pinot Noir (mostly), with a splash of Pinot Meunier. Pale straw, it is attractively scented, with vigorous, citrusy, yeasty flavours, showing very good intensity and complexity, and a dryish (7.4 grams/litre of residual sugar), crisp finish. Good value.

BRONZE – New World Wine Awards, October 2021

4.5 STARS – Winestate Magazine, September 2021

Attractively scented, this vigorous Marlborough sparkling is a blend of Chardonnay (50%), Pinot Noir (46%) and pinot meunier (4%), disgorged after 18 months on its yeast lees. Pale straw, it has strong, citrusy, yeasty, slightly biscuity flavours, showing good complexity, and a dryish, appetizingly crisp finish.

BRONZE – International Wine Challenge, May 2021

A lovely youthful giving wine with a generous fizz and a bucketful of flavour.

GOLD – BEST VALUE AWARDS – China Wine and Spirits Awards. March 2021

BRONZE – Royal Easter Wine Show, February 2021

91 POINTS – Raymond Chan Wine Reviews, Candice Chow, February 2021

Bright, light straw-yellow, consistent fine beads, even colour throughout. The nose is fresh, nuances of raspberries, melded with lemon sherbet intermixed raspberries, tea biscuit and buttery baking's. The palate is fresh and dry, but not austere; a hint of creaminess glide on a chalky fine-textured mouthfeel. This is a tasty Méthode Traditionelle with freshness and subtleties, match with seafood and white meat over the next 3 years.

4.5 STARS – Winestate Magazine, December 2020

This vivacious Marlborough bubbly is a blend of chardonnay (50%), pinot noir (46%) and pinot meunier (4%), disgorged after 18 months on its lees. Pale straw, it has strong citrusy, biscuity, yeasty flavours, showing very good complexity, and a crisp, lingering finish. Fine value.





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92 Points – Dirceu Vianna Junior MW, Decanter Dec 2020

"Youthful, vibrant and zesty, pleasant texture and a refreshing finish. Harmonious, complex, beautifully made."

Police News Magazine – 4.5 Stars, December 2020

"This blend of Chardonnay, Pinot Noir and Pinot Meunier is a standout New Zealand alternative to Champagne. It's won "Champion NZ non - vintage sparkling" at the World Sparkling & Champagne Championships in London four times in four years. Enough said."

GOLD – Champagne & Sparkling Wine World Championships 2020

MiNDFOOD – Cameron Douglas, October 2020

"Complex, toasty and inviting fragrances and flavours of oaty bread autolysis, brioche and fresh baked goods, red apple, citrus and peach. Bold and explosive mousse with a new silk texture, dry and elegant."

4 STARS – Cuisine Magazine, October 2020

Best Buy.

95 Points – Cameron Douglas, Sep 2020

Complex, toasty and fragrant with aromas of oaty bread and buttered brioche, red apple, citrus and peach. Bold explosive mousse with a coarse silk texture, high acidity and flavours that mirror the nose. Fresh, crisp, dry and just a little bit elegant. A lovely expression and ready to enjoy from today and through 2025+.

BRONZE MEDAL – New World Wine Awards 2020, August 2020

92 POINTS – Decanter – August 2020

The name MiruMiru means "bubbles" in the Maori language. This wine displays a youthful pale lemon colour including small and persistent bubbles. Its aromas suggest delicate citrus fruits, cashew nuts, hay, yellow plums, peach and fresh dough. Subtle autolytic character imparted by 18 months on the lees. On the palate it is youthful, vibrant and zesty, with a pleasant texture followed by a refreshing finish. Harmonious, complex and beautifully made.

BRONZE MEDAL – Sommelier Wine Awards, June 2020

SILVER – Royal Easter Wine Show Awards 2020

4.5 STARS - Wine State Marlborough Magazine

91/100 - The Shout/ Cameron Douglas

WineNZ Magazine, Jan 20

Bright, light/gold, some brioche/baked pastry. Some great brioche lees. Characters good, interesting and great balance, marmite. Yeasty nose, meal lemon and crispy croissant. Firm structure, perhaps needing a touch more softness, would suit a fish dish with it's lemony acidity.

