



# HUNTER'S WINES

MARLBOROUGH

Jane Hunter

## MIRUMIRU™ RESERVE 2016

### TASTING NOTES

Hunter's traditional bottle fermented MiruMiru™ Reserve 2016 is blended from Pinot Noir 49%, Chardonnay 36%, and Pinot Meunier 15%. Stored on lees for over three years the wine has developed a rich complexity with a full creamy texture on the palate. Aromas of biscuit and almond characters on the nose leads onto stone fruit and white peach on the palate. The wine shows fruit complexity and balance with excellent richness that carries through to a dry and crisp finish.

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 2016
Alcohol	12%
Total Acidity	6.6
Residual Sugar	8.56
Bottling Date	Dec 2016
Disgorgement	Oct 2020

### VINTAGE CONDITIONS

Spring was dry to start the growing season and late frosts in early December threaten but did not impact and fruit set was great. Some rain during the growing season in January provided plenty of nutrients and juicy weight to the fruit. A hot and dry summer delivered a harvest as smooth as can be with continuous fruit supply keeping the winery busy. Overall, we received slightly above average yields with optimum quality fruit.

### 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, yet one can still pick up the reasonably strong Marlborough fruit characters. The wine was fermented in stainless steel before undergoing 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. An excellent example of New Zealand sparkling wine made in the traditional method to be enjoyed now or over the next 5 years.

### ACCOLADES

**GOLD – Champagne Sparkling Wine World Championships, October 2021**

**GOLD – The Marlborough Wine Show, October 2021**

**GOLD AND CHAMPION SPARKLING – Aotearoa Regional Wine Competition, October 2021**





# HUNTER'S WINES

MARLBOROUGH

Jane Hunter

## **90 POINTS – James Suckling, October 2021**

*Aromas of strawberries and white pepper. Some flowers too. Full-bodied with fine bubbles. Pinot Noir, Chardonnay and Pinot Meunier. Drink now.*

## **94 POINTS – Champagne and Sparkling Wine Show – Winestate, October 2021**

## **94 POINTS – Cameron Douglas MS, World of Wine, September 2021**

*A very enticing and intriguing bouquet, developing and complex with aromas of peach and lemon, a breadly lees autolysis and crumbled nut. Crisp and refreshing textures on the palate with flavours of lemon and apple, peach strawberry. A fine, expressive mousse with a coarse silk texture and small bubble carrying the freshness and citrus fruit message, following by a breadly toasty autolysis. Lengthy, balanced and ready with best drinking from 2021 through 2025.*

## **90 POINTS/SILVER – International Wine Challenge, May 2021**

*Delicious brioche and toasty aromatics with a ripe apple note on the poised dry palate lifted by a persistent mousse.*

## **95 POINTS – Real Review, Bob Campbell, February 2021**

*A pinot noir dominant blend with chardonnay (36%) and pinot meunier (15%) aged in bottle on the lees for over three years. Quite champagne-like with fine, yeasty, baguette crust flavours. An ethereal texture adds appeal. A sophisticated wine.*

## **SILVER – Royal Easter Wine Show, February 2021**

## **93 POINTS – Raymond Chan Wine Reviews, February 2021**

*Bright, light yellow-gold with some depth, even colour through, consistent fine beads. The nose is gently-full, elegantly presented; aromas of yeast autolysis, pastry, almonds are in well-proportioned with cream, apple and stonefruit characters. Medium-full bodied, peach and apple have a good core, entwined with almonds, toasted brioche and warming spices. A chalky phenolic line added mouthfeel and texture, reminiscent of apple skin, along with crisp acid and lengthy finish. This is an elegant Méthode Traditionelle with apple and stonefruit flavours, well balanced toasty, pastry details and a creamy line. Match with chicken and crayfish over the next 5 years.*

## **5 STARS – Winestate Magazine, December 2020**

*This richly flavoured sparkling was blended from pinot noir (49%), chardonnay (36%) and pinot meunier (15%) and disgorged after over three years on its yeast lees. Bright, light lemon/green, it is fragrant and mouth filling, with strong, peachy, yeasty, slightly nutty flavours, showing excellent complexity, harmony and length.*

