



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 49%, Chardonnay 36%, and Pinot Meunier 15%.

This traditionally bottle fermented wine is stored on lees for 50 months.

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

TECHNICAL DETAILS

Harvest Date	March 2016
Alcohol	11.8%
Total Acidity	6.3 g/l
Residual Sugar	8.4 g/l
Bottling Date	Dec 2016
Disgorged	Nov 2021
Lot Number	L6025A

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 (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 18 months before disgorgement.

ACCOLADES

SILVER – Champagne Sparkling Wine World Championships, October 2021

SILVER – The Marlborough Wine Show, October 2021

BRONZE – Aotearoa Regional Wine Competition, October 2021

SILVER – Royal Easter Wine Show, February 2021

5 STARS – The Listener Magazine, December 2020





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This refined, bright, light – pink wine is a blend of Marlborough Pinot Noir, Chardonnay and Pinot Meunier. The bouquet is fragrant and yeasty, the palate complex and finely balanced with strawberryish, peachy, spicy, yeasty flavours. It is dryish and persistent.

NZ Home & Garden Magazine – Mermaid Mary, December 2020

“MiruMiru means bubbles in Maori and this wine is one of the finest sparkling Roses. A delightful light blush colour in a glass, this wine is complex with beautiful summer berry flavours singing through each sip.”

Drinksbiz Magazine – Joelle Thompson, December 2020

“Winemaker Jane Hunter is a fan of pink bubbly, and her winemaking team produce this one mostly from Pinot Noir, which makes up 55% of the wine with Chardonnay at 42% and Pinot Meunier the remaining 3%. This trio is the classic combination used in the Champagne region. The Hunter's winemakers gave this lively, dry pink bubbles 18 month of bottle age on yeast lees. It contains 6.4 grams of residual sugar per litre and is a deliciously full bodied, dry expression of a sparkling Pinot with beautiful balance, thanks to the Chardonnay.”

5 STARS, Top Rank - The Real Review, Bob Campbell, November 2020

A classic blend of pinot noir, chardonnay and pinot meunier. Bottle fermented and aged on the lees for 36 months. A delicious sparkler with a hint of strawberry intertwined with fresh, biscuity yeast flavours that are supported by delicately fruit acidity.

BRONZE – The 2020 Marlborough Wine Show, October 2020

MiNDFOOD – Cameron Douglas MS, October 2020

“Flavours of fresh and baked light red cherry and strawberry, red apple and a peach tea moment. Fine yeasty autolysis flavours, firm youthful mousse with fine bubbles and dry finish.”

92 POINTS – Decanter, August 2020

This traditionally bottle fermented wine consists of Pinot Noir (55%), Chardonnay (42%) and Pinot Meunier (3%) and rested on lees for 18 months. Attractive pale salmon colour shows sophistication. Aromas are youthful, clean, pure and precise with wonderful aromas of cranberries, raspberries, strawberries, red cherries and delicate yeasty notes. On the palate it is dry, soft and creamy with abundance of fruit, layered complexity and a pleasant refreshing finish.

5 STARS, Top Rank – The Real Review, Bob Campbell, March 2020

A blend of Pinot Noir, Chardonnay and Pinot Meunier, with at least 18 months on the yeast lees in a bottle. Pale-pink Methode, with a seductive tease of berry fruit flavour against a subtle background of toasty yeast lees character. An ethereal texture with a pleasantly dry surprisingly length finish. A totally charming fizz.

95 POINTS, 5 STARS – Wine of the Week – The Real Review, Bob Campbell, January 2020

Mid-pink colour. A classic blend of pinot noir, chardonnay and pinot meunier. Bottle-fermented and aged on the lees for 36 months. Crushed strawberry and cherry flavours with some bread crust yeast autolysis characters. A beautifully poised wine – refreshing and flavoursome.

WineNZ Magazine, Simon Nash, Matt Kirby and Barry Riwai, January 2020

Nice pale, salmon pink colour. Bright leafy strawberry nose, good fruit but quite simple, soft, but short. Complex biscuity, rose, tea leaf, palate is textured and full. Pretty pink, creamy hint of berry, peach, creamy meal, tasty grains, medium length, attractive yeasty finish.



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SILVER – Royal Easter Show Wine Awards 2020

GOLD – Champagne & Sparkling Wine World Championships 2019

