



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	11.5-12.5%
Total Acidity	6.5 – 7 g/l
Residual Sugar	9.68 g/l
Blend	Chardonnay 66%, Pinot Noir 30%, Pinot Meunier 4%

VINTAGE CONDITIONS

The 2019 growing season was very warm and caused drought conditions in some parts of Marlborough. As our vineyards have good water security, we were able to avoid any issues arising from water stress. The vintage itself was very enjoyable. The rain stayed away, allowing us to pick the grapes at optimum ripeness. Quality will be very high across all varieties from the 2019 vintage.

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

GOLD – New Zealand International Wine Show, February 2022

VERY GOOD TO EXCELLENT – Mark Henderson, Otago Daily Times, February 2022

A wild hint, spice, fruit notes in support, bran biscuit with time. Fruit sweetness leads, then drier as the acidity kicks in. Lemon drops, bread dough with that charge of acidity lending this some real cut and verve. Time sees that lemony citrus take entre stage, really getting the salivary glands going. The zestiness could make it a good food choice.

4.5 STARS/97 POINTS – Best Sparkling Wines of 2021, WineState Special Annual Edition 2022





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17.5/20 – Joelle Thomson, Drinkbiz, December 2021

The name MiruMiru translates to “bubbles” in te reo Maori and has been trademarked as the name of Jane's Hunter's sparkling wines. This wine spends 12-18 months on yeast lees following its second fermentation in bottle, providing the wine with fresh brioche and sweet pastry aromas that are balanced beautifully by a full body and dry flavours. This is a delicious sparkling wine that expresses another string to Marlborough's incredibly successful wine bow.

4.5 STARS – Winestate Magazine, November/December 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.

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.

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.

