



# 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. Stored on lees for 18 months the wine has developed an elegant palate showing a blend of white peach and citrus characters of the Chardonnay component 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	11.7%
Total Acidity	6.7 g/l
Residual Sugar	6.98 g/l
Blend	Chardonnay 49%, Pinot Noir 48%, Pinot Meunier 3%

#### VINTAGE CONDITIONS

The growing season started with some wet weather that carried on until late spring. Excellent fruit-set early December resulted in crop levels bigger than average. Ripe flavours at low sugar levels allowed us to pick early to retain the natural acidity in the juice compared to previous years. In what will ultimately go down as a ‘challenging’ vintage, unwavering vineyard preparation delivered excellent fruit condition and flavour concentration.

#### 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 or longer on lees.

#### ACCOLADES

##### 18.5/20 – Joelle Thomson, November 2023

*MiruMiru is Māori for sparkling and a beautiful homage to New Zealand as well as being one of the country's best bubblyies at one of the most affordable prices. Did I just say that? We need wines like Hunter's MiruMiru; fresh as a daisy but bone dry in flavour with beautiful depth and crisp fresh cut-through on the finish of every succulent sip. It is also the winner of the Champagne and Sparkling Wine World championships for the third year in a row with MiruMiru. Edward from Hunter's Wines told me last week that the winery has now purchased its own disgorging line, installed next to the bottling line. "Number 1 did all the disgorgement for us up to now and a great job too, but it made sense that if we have the staff and the know-how to bottle our wine, it is only natural that we should also disgorge it. We have wanted to do it ourselves for many years, but the high cost of capital has held us back." It definitely adds to the authenticity of creating a beautiful expression of sparkling wine from two of Marlborough's most under rated grapes; Chardonnay and Pinot Noir.*





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**GOLD and TROPHY for Best NZ Sparkling Wine – Champagne & Sparkling Wine World Championships 2023, Sept 2023**

**4 STARS and BEST BUY – Cuisine, November Issue 2023**

**SILVER – Aotearoa Regional Wine Competition, Sept 2023**

**SILVER – New World Wine Awards, Sept 2023**

**VERY GOOD TO EXCELLENT – Mark Henderson, March 2023**

*Subtle nose at first, quietly expressive, opening up nicely to bready elements, peach fuzz and citrus. Carries those qualities onto the palate, the citrusy element grows with aeration as the palate builds in flavour intensity and length. Wonderfully fresh. A bright line of acidity would make a nice foil for the oiliness in smoked salmon.*

