



# 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 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	11.8%
Total Acidity	6.6 g/l
Residual Sugar	9 g/l
Blend	Chardonnay 49%, Pinot Noir 48%, Pinot Meunier 3%

#### VINTAGE CONDITIONS

After consecutive drought years the 2022 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 on lees.

#### ACCOLADES

##### 4 STARS – Michael Cooper, March 2025

*‘MiruMiru’ (‘Bubbles’) is Hunter’s biggest-selling wine in New Zealand. This Marlborough sparkling is disgorged after a minimum of 18 months on its yeast lees (earlier than its Reserve stablemate) and has a lower Pinot Noir content. The non-vintage I tasted in early 2025 is a blend of Chardonnay (49%), Pinot Noir (48%) and Pinot Meunier (3%), grown in the Wairau Valley. Offering great drinkability, it is fresh, vibrantly fruity and finely balanced, with a very good intensity of peachy, citrusy, gently biscuity flavours, and a lively off-dry smooth finish.*





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## **18.5 POINTS - Joelle Thomas, December 2024**

*Mirumiru is te reo Māori for sparkling wine; an apt and evocative name for one of New Zealand's best sparkling wines. Predominantly made from Chardonnay, Hunter's Mirumiru NV also contains a portion of Pinot Noir and a smidgeon of Pinot Meunier, which combines in this smooth, dry and super tasty fizz. Toasty complex flavours come from Pinot Noir, which balances the crispness of the Chardonnay.*

## **5 STARS – Sam Kim, Wine Orbit, November 2024**

*Brightly fruited and inviting, the bouquet shows crunchy apple, nectarine and lemon/lime zest aromas, leading to a juicy palate that's lively and refreshing. Upfront and vibrant, offering excellent drinking.*

## **92 POINTS – Cameron Douglas MS, The Shout, November 2024**

*A well-defined bouquet with a mix of autolysis, ripe stone fruits, crisp red apple, peach, and butter brioche. There's also complexity, minerality, youthful energy, and style. As the wine touches the palate, the flavours of grapefruit, apple, and stone fruits are mixed with those of autolysis and baked goods. Crisp and dry, with a citrus peel and mineral complexity. The mousse is firm, bold, and refreshing, with the acidity adding to the crisp mouthfeel and youthful grip. Best from 2024 through 2030.*

## **SILVER – Marlborough Wine Show 2024, October 2024**

## **SILVER – NZ International Wine Show 2024, October 2024**

