



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

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|----------------|--|
| Time on Lees | 18 months |
| Alcohol | 11.8% |
| Total Acidity | 6.2 g/l |
| Residual Sugar | 9.26 g/l |
| Blend | Chardonnay 40%, Pinot Noir 57%, Pinot Meunier 3% |

VINTAGE CONDITIONS

The 2020 growing season was one to remember for the amazing weather conditions in Marlborough. During Summer and Autumn we had warm and dry conditions throughout, allowing for clean fruit and an early start to the vintage. These conditions resulted in grapes that was picked with good natural acidity relative to their sugar and flavour ripeness. 2020 will prove to be an exceptional 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 and TROPHY for Best NZ Sparkling Wine – Champagne & Sparkling Wine World Championships 2023, Sept 2023

SILVER – Aotearoa Regional Wine Competition, Sept 2023

SILVER – New World Wine Awards, Sept 2023

4 STARS and BEST BUY – Cuisine, November Issue 2023





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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.

18.5/20 Joelle Thomson, December 2022

Bubbly in name and in nature, MiruMiru is the Maori word for sparkling and this méthode traditional is modelled on the world's best because it's made the same way as champagne – using the same grape varieties and with the second fermentation taking place in the bottle. These factors provided depth of flavour from the fresh acidity from the Chardonnay grape (66%) with toasty body and taste from Pinot Noir (30%) and a touch of (4%) Pinot Noir for body. It tastes dry and is super fresh as a new batch has just poured onto the market which was disgorged in September this year. It contains 10 grams of residual sugar per litre. The grapes are from both the Omaka and Rapaura sub regions of Marlborough. Hunter's Wines is a member of the Méthode Marlborough; a like minded group who stipulate that their wines must contain 100% Marlborough grown grapes and their wines must age for a least 18 months in the bottle for multi vintage blends, such as this one, and for at least three years for vintage wines.

93 POINTS – Candice Wine Chat – Candice Chow, November 2022

Bright, pale straw-yellow with depth, even colour throughout. Bubbles are fine and consistent. The nose is softly full, with aromas of apple, yellow stonefruit and citrus preserves interweaved with baguette and wheat. Medium-bodied, aromas of apple, nectarine and lemon preserves enriched by baguette crust, wheat and cream. The mousse is fine and creamy, elevating the aromas on the palate. Excellent, softly integrated acidity carries the fruit core and creaminess to a moreish finish. This vivacious Méthode Marlborough is harmonious with excellent complexities and a lingering finish. Serve as an aperitif or match with cured salmon over the next 3+ years.

92 POINTS – Bob Campbell, Real Review, November 2022

A blend of chardonnay 66%, pinot noir 30% and pinot meunier 4% with 18 months on lees in bottle. Fresh, creamy fizz, toast and ripe apple flavour. Gentle wine that I thought would benefit from a lower dosage to emphasize the acidity a little more.

Joelle Thomson, October 2022

Here's a bubbly that takes its cue from champagne, using the same trio of classic grapes – Chardonnay, Pinot Noir and Pinot Meunier and with its second fermentation in the bottle for 18 months. This is the minimum time for non-vintage champagne as it's seen as the time frame needed for flavour to develop in the wine from yeast lees decomposing into the bubbles, releasing amino proteins and richness. This new release was disgorged from its time on lees on the 20th of September of this year and it tastes fresh when first opening, developing more complex flavours after 3 days of being open – one bottle doesn't usually last that long but it's worth tracking its tasty progress. Even on a chilly day, such as this one, a glass of cool, crisp, fresh bubbly is a great way to end the day – especially when it offers such exceptional value for money as this. Champagne has the prestige. The mana and the history behind it but MiruMiru puts this country's best foot forward for a much under rated style of wine from this part of the world.

