



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	6.5 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

EXCELLENT – Mark Henderson, April 2024

A waft of smoke shifts to attractive bready notes, fresh fruit influences and a savoury twist. Generous in the mouth, leading with red apple and stonefruit influences with those bready, toasty notes neatly in support. Wonderful balance & integration here, beautifully poised. Fresh, vital, the flavours resonating nicely on the close, lots to enjoy.

