



# 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	11.9%
Total Acidity	6.6 g/l
Residual Sugar	9 g/l
Blend	Chardonnay 49%, Pinot Noir 48%, 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

##### 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.*

##### 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



Hunter's Wines (NZ) Ltd | 603 Rapaura Road, Blenheim 7273 | PO Box 5094, Springlands, Blenheim 7241 | New Zealand

+64 3 572 8489 | wine@hunters.co.nz | @hunterswinesnz

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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.*

