



HUNTER'S WINES

MARLBOROUGH

Jane Hunter

MIRUMIRU™ RESERVE 2019

TASTING NOTES

Hunter's traditional bottle fermented MiruMiru™ Reserve 2019 is blended from Pinot Noir 60%, Chardonnay 37%, and Pinot Meunier 3%. Stored on its yeast lees for 48 months the wine has developed a rich complexity with a full elegant texture on the palate. The wine exhibits bright berry fruits along with biscuity aromas on the nose. The palate exhibits layers of brioche and citrus characters with apple notes on the end palate. The wine shows complexity and balance with excellent richness that carries through to a dry and refreshing finish.

The name MiruMiru™ translates to “bubbles” in Te Reo Māori.

This wine is a member of the Méthode Marlborough Society.

TECHNICAL DETAILS

Harvest Date	March 2019
Alcohol	11.5%
Total Acidity	6.5 g/L
Residual Sugar	9 g/L
Bottling Date	Oct 2019
Disgorgement	Dec 2023

VINTAGE CONDITIONS

The 2019 growing season was very warm and caused drought conditions in some parts of Marlborough. As our vineyards have good water security, we were able to avoid any issues arising from water stress. The vintage itself was very enjoyable. The rain stayed away, allowing us to pick the grapes at optimum ripeness. Quality is very high across all varieties from the 2019 vintage.

VINIFICATION

The grapes were picked at optimum fruit ripeness to ensure delicate fruit flavours and particular attention was placed on good acid sugar balance. The wine was treated in traditional methods, i.e. no sulphur for subtle oxidation, yet one can still pick up the reasonably strong Marlborough fruit characters. The wine was fermented in stainless steel before undergoing full malolactic fermentation. The Pinot Noir, Chardonnay, and Pinot Meunier parcels were kept separate before blending just before tirage (the addition of sugar and yeast to start secondary fermentation). The wine is then aged on lees in bottle for a minimum of three years before disgorgement. An excellent example of New Zealand sparkling wine made in the traditional method to be enjoyed now or over the next 5 years.

ACCOLADES

