



HUNTER'S

MARLBOROUGH

Jane Hunter

MiruMiru™

ROSÉ NON-VINTAGE
MÉTHODE TRADITIONELLE

TASTING NOTES

Jane Hunter loves pink bubbles, so the decision was made to create a MiruMiru™ Rose. Wonderfully blush pink colour. Aromas of subtle strawberry and raspberry with a touch of fresh brioche. The palate is refined with freshness and balanced acidity. Blended from Pinot Noir 56%, Chardonnay 30% and Pinot Meunier 14%. This traditionally bottle fermented wine was stored on lees for 48 months. 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 2021
Alcohol	12%
Total Acidity	6.6g/L
Residual Sugar	7.88g/L
Bottling Date	Nov 2021
Disgorged	Nov 2025

VINTAGE CONDITIONS

At the start of the growing season, we had several frost events affecting isolated areas in Marlborough. During flowering there was a cold spell of weather, which had a significant effect on the region's fruit set. While this affects the yield, it can help promote concentration of aromas and flavors in the grapes. Mild summer conditions help with even ripening of the grapes which allowed perfect conditions to pick at optimum ripeness.

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 and Pinot Noir parcels were kept separate, blending just before tirage. This non-vintage Méthode Traditionelle spends 18 months on lees.

