

MiruMiru Brut

NV



NATIONAL CHAMPION - BEST NEW ZEALAND SPARKLING

The Champagne and Sparkling Wine World Championships 2023

November 2023

18.5/20 POINTS

Joelle Thomson

November 2023

BEST IN CLASS

The Champagne and Sparkling Wine World Championships 2023

November 2023

GOLD

The Champagne and Sparkling Wine World Championships 2023

November 2023

93 POINTS

Cameron Douglas MW | camdouglasms.com

October 2022 *Very attractive bouquet with a fine leesy autolysis complexity and core fruit aromas of strawberry and white peach with a ripe sweet meyer lemon twist. Youthful and vibrant and fruity with flavour of citrus and stone fruits along with a brioche leesy complexity. Acidity is bold and fresh adding texture and crunch. A lengthy, balanced finish, a wine ready for summer 2023 through 2027.*

4 STARS

Cuisine 214 | Cuisine Magazine

October 2022

SILVER MEDAL

The New Zealand International Wine Show 2022

October 2022

SILVER MEDAL

The Champagne & Sparkling Wine World Championships 2021

November 2021

BRONZE MEDAL

The New Zealand Agricultural Show 2021

October 2021

93 POINTS

Cameron Douglas MS | camdouglasms.com

October 2021 *Made using all three traditional varieties of Chardonnay, Pinots Noir and Meunier, bottle fermented and aged on lees for 18 months - delivers aromas and flavours of brioche and raw cashew nut, sweet lemon and white fleshed stone fruits and a note of water cracker. Delicious on the palate with a core of fruit and salivating acidity, a coarse silk texture, fine lees and raw nut flavours mingle with citrus and stone fruit. Balanced, well made, dry and ready. Best drinking from today and through 2028+.*

GOLD MEDAL

China Wine & Spirits Awards 2021

March 2021

BEST CHRISTMAS WINES FOR EVERY BUDGET

John Saker | stuff.co.nz

December 2020 *A few years ago, Hunter's decided to up its game as producer of the methode traditionnelle bubbles style. Mission accomplished – they now rank among New Zealand's best. You won't go far wrong with Hunter's MiriMiru Brut NV. With its crisp acidity and tasty apfel strudel notes, it delivers a lot of complexity and class for a moderate investment.*

GOLD MEDAL

The Champagne & Sparkling Wine World Championships 2020

November 2020

95 POINTS

Cameron Douglas MS | World of Wine

November 2020 *Complex, toasty and fragrant with aromas of oaty bread and buttered brioche, red apple, citrus and peach. Bold explosive mousse with a coarse silk texture, high acidity and flavours that mirror the nose. Fresh, crisp, dry and just a little bit elegant. A lovely expression and ready to enjoy from today and through 2025+.*

SILVER MEDAL

Royal Easter Show Wine Awards 2020

February 2020

GOLD MEDAL, BEST NZ BRUT NON VINTAGE, BEST VALUE NZ SPARKLING WINE

The Champagne & Sparkling Wine World Championships 2019

July 2019

SILVER MEDAL

Royal Easter Show Wine Awards 2019

February 2019

91 POINTS

James Suckling | jamesuckling.com

Bright and fresh stone fruit and light, pink berry notes, set in a crisp, fresh palate that has a smooth, berry sorbet finish. A blend of chardonnay, pinot noir and pinot meunier.

BLUE-GOLD MEDAL

Sydney International Wine Competition 2018

November 2018

GOLD MEDAL

Royal Easter Show Wine Awards 2018

February 2018

94 POINTS

Bob Campbell MW | The Real Review

October 2018 *Fresh and delicately breadly sparkler with a tantalisingly soft texture. Dry, but not austere, and with a subtle lingering finish. An attractive fizz with subtlety and style.*

Susy Atkins | telegraph.co.uk

July 2018 *The Hunter's champagne-method fizz, from NZ's South Island is lively, creamy and lightly toasty, with hints of raspberry and apple.*

GOLD MEDAL

The Champagne & Sparkling Wine World Championships 2018

July 2018

BLUE-GOLD MEDAL

Sydney International Wine Competition 2017

November 2017 *Peachy, white nectarine, creamy aromas. Bright palate, stone fruit and touch of oatmeal. Fullish slightly sweeter palate. Enhanced with the food. Plenty of character to match the dish and crisp acidity refreshed the palate.*

Yvonne Lorkin | yvonnelorkin.com

March 2018 *From the first sniff and sip, you'll completely understand why this is one of the most highly awarded sparkling wines in the country and a much-loved favourite of mine. Generous and lush, with rising dough and smoky aromatics, stonefruit and citrus wash across the palate leaving a rich creamy, textural finish. It's fresh, stylish and soothing to sip, in fact it'll leave your tongue feeling like it's been at the spa. Enjoy with scallop sashimi or something equally decadent.*

GOLD MEDAL

New Zealand International Wine Show 2017

September 2017

GOLD MEDAL

The Champagne & Sparkling Wine Championships 2017

July 2017

GOLD MEDAL & BEST VALUE NZ SPARKLING WINE

The Champagne & Sparkling Wine Championships 2015

September 2015

4.5 STARS & BEST BUY

Cuisine Magazine | Issue 185

Nov/Dec 2017 *This year marks the 20th anniversary of the launch of Hunter's MiruMiru™, now firmly established as a New Zealand classic. This NV release offers biscuity apple aromas and a weighty, balanced, complex mouthful. It flows with tightness and discipline through to a crisp, lifted finish.*

RECOMMENDED

John Saker | stuff.co.nz

September 2017 *Thank God for wineries that aren't content for a good thing to remain a good thing, but do everything they can for it to become a better thing. The latest release Hunters Mirumiru NV, which I've tasted on a couple occasions recently, is the best iteration yet of this consistently fine Marlborough methode traditionnelle sparkling wine. The Mirumiru NV is a blend of all three champagne varieties: chardonnay (which dominates), pinot noir and pinot meunier. Fresh croissant scents, yellow flower flavours, elegant mousse and remarkable persistence are all part of a sophisticated package. And at \$29 a bottle, I'd also rate it one of the top value methodes in the country.*

4 STARS

Wine NZ Magazine

Summer 17/18

SILVER MEDAL

Marlborough Wine Show

October 2017

TOP DROP UNDER \$30

Joelle Thomson | joellethomson.com

August 2017 *Hunter's Wines is one of Marlborough's first wineries and is the region's second winery ever to produce bubbly made using the traditional technique used in Champagne – the so called traditional method of creating bubbles in the bottle during a second fermentation. This results in greater density of bubbles and massively more complex, yeasty flavours than most sparkling wines made in sealed tanks where the CO2 from fermentation dissolves into the wine. MiruMiru NV is super fresh in flavour with intense yeasty aromas and fresh bakery flavours in every complex sip. Its bubbles are fine and lingering, just like champagne, only a hell of a lot more affordable.*

Sue Courtenay | wineoftheweek.co.nz

February 2016 *Straw gold with delicate lemon hues and tiny bubbles levitating to the rim. The bouquet offers up a vanilla creaminess, a suggestion of creaming soda, a hint of toast – something delicate yet tantalising in there. Beautifully rounded and creamy in the mouth with the bubbles breaking softly into foam, a harmonious citrussy brightness all the way through and a hint of rosehip on the finish. This blend of Chardonnay, Pinot Noir and Pinot Meunier isn't too bold or edgy, giving it all round appeal.*

GOLD MEDAL & CHAMPION SPARKLING WINE

New World Wine Awards 2015

September 2015 *Aromas of toast and lemon and a rich mouth filling creamy texture perfectly balanced with crisp acidity. This is our Champion Sparkling Wine, a shrewd purchase for a wedding and it's amazing with freshly shucked Bluff oysters.*

TOP 10 WINES. BEST \$20 - \$30 SPARKLING WINES

Bob Campbell MW | Taste Magazine

March 2015 *A blend of the three Champagne varieties: chardonnay, pinot noir and pinot meunier. The wine shows a delightful freshness with an ethereal texture and flavours suggesting citrus/grapefruit, brioche and hazelnut.*

5 STARS

Yvonne Lorkin | Listener NZ Magazine

December 2014 *The delicate aromas of rising dough, shortcrust pastry and lemon and almond biscuits make this practically unputdownable. The bead is pinprick fine, the mouthfeel pillowy-soft and the finish has a faint caramel and citrus note.*

SILVER MEDAL

Air New Zealand Wine Awards

October 2016

4 STARS

Michael Cooper | Michael Cooper's NZ Wine Buyers Guide 2017

November 2016 *Miru Miru' means 'Bubbles'. This wine is disgorged earlier than its Reserve stablemate, has a lower Pinot Noir content and a crisper finish. A blend of Chardonnay, Pinot Noir and Pinot Meunier, it is typically fresh and aromatic, with an attractive lightness and vivacity. It has crisp, citrusy, appley, yeasty flavours, showing good tightness, delicacy and complexity.*

90 POINTS

Mat Walls | timatkin.com

February 2015 *Clean, fresh, floral aromas. Balanced and harmonious with good line and balance. Citrussy style with a lovely texture and fizz. A good middle-weight example, could be Champagne but the ripeness of the fruit flavours suggests a slightly warmer climate.*

4 STARS

Michael Cooper | Listener NZ Magazine

August 2014 *"Miru miru" means bubbles. Showing good maturity, this pale-straw wine has rich, peachy, slightly toasty flavours and is lively and generous.*

PURE SILVER MEDAL

Air New Zealand Wine Awards

2014

SILVER MEDAL

Easter Show Wine Awards

2015

4 STARS

Winestate Magazine

March/April 2015

86 POINTS

Wine Spectator

October 2014

SILVER MEDAL

New Zealand International Wine Show 2014

September 2014

SILVER MEDAL

San Francisco International Wine Competition

June 2014

Peter Saunders

August 2014 *Very much alive and crisply fruited sparkling, tingling with life and energy. A great pick-me-up after work, lazy day or an aperitif, the life and zing of this wine give it enormous credentials. My sample tastes pretty dry yet balanced with a hint of sweetness in traditional form.*

SILVER MEDAL

Easter Show Wine Awards 2014

2014

2ND BEST OVERALL - TRADITIONAL METHOD SPARKLING WINE

Steven Spurrier | Sparkling Wine Brazil Tasting

2014

SILVER MEDAL

The Champagne & Sparkling Wine World Championships

2014

4 STARS & 18/20 POINTS

Decanter Magazine

2012

Miru Miru is the Maori name for bubbles and is a blend of the three Champagne varieties. It has a delicate biscuity aroma which follows through on the palate, with a persistent mousse and fresh length.

TROPHY - BEST BUBBLES

Marlborough Wine Show

2011

