



# HUNTER'S WINES

MARLBOROUGH

Jane Hunter

## MIRUMIRU™ RESERVE 2017

### TASTING NOTES

Hunter's traditional bottle fermented MiruMiru™ Reserve 2017 is blended from Pinot Noir 57%, Chardonnay 34%, and Pinot Meunier 9%. Stored on lees for over three years the wine has developed a rich complexity with a full creamy texture on the palate. Aromas of biscuit and nutty characters of almond and hazelnut on the nose. The palate exhibits layers of white peach and citrus characters with apple notes on the end palate. The wine shows fruit complexity and balance with excellent richness that carries through to a dry and crisp 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 2017
Alcohol	12.3%
Total Acidity	7.1
Residual Sugar	8.09
Bottling Date	Nov 2017
Disgorgement	Jan 2022

### VINTAGE CONDITIONS

After a dry winter, spring brought mild temperatures and relieved pressure on water supply after two vintages of drought conditions. These mild temperatures continued into summer, but our low cropping levels meant good ripening through January and February. In what will ultimately go down as a ‘challenging’ vintage thanks to abnormal periods of rain, unwavering vineyard preparation delivered excellent fruit condition and flavor concentration.

### 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

#### 5 STARS – Michael Cooper, Winestate Recent Releases, July/August 2022 issue

*This vivacious Marlborough blend of Pinot Noir (57%), Chardonnay (34%) and Pinot Meunier (9%) was disgorged after over four years on its least lees. Bright, light lemon/green, it is fragrant, with a concentrated, citrusy, peachy flavours, yeasty and biscuit notes adding complexity, and a very harmonious, lingering finish.*

