

VINO FINO

Explore a World of Wine

HUNTER'S MIRU MIRU BRUT NV



Original price was: \$34.99. **\$27.99** Current price is: \$27.99.

One of the most highly awarded sparkling wines in the country. A New Zealand classic for over 20 years.

Product Code:	4228	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Méthode Traditionnelle	Grape:	50% Chardonnay, 46% Pinot Noir, 4% Pinot Meunier
Producer:	Hunter's Wines		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Gold, Best in Class and Best New Zealand Sparkling - The Champagne & Sparkling World Championships 2023 (UK)

Gold Medal - New Zealand International Wine Show 2021

Gold Medal - Marlborough Wine Show 2021

Hunters have a long and proud history of producing Methode Traditionelle in Marlborough. Firstly under the Chandon label and then establishing the Miru Miru label over 25 years ago with the first release in 1997. Since then, the wines (There's also a Rose and Vintage Reserve in the range) have been won an amazing number of awards and received international recognition.

18.5/20 Joelle Thomson, drinksbiz Magazine, December 2023/January 2024 (NV)

"Hunter's Wines has a long history of making top-shelf sparkling wine, emulating great world classics with its long lees ageing

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and use of the classic champagne grapes: Chardonnay, Pinot Noir and Pinot Meunier, which provide toasty depth of flavour to the crisp, citrusy freshness of MiruMiru bubbly. 'Mirumiru' is the Māori word for 'sparkling' and this wine won a Gold Medal, Best in Class and the National Champion Best New Zealand Sparkling Wine at the 2023 Champagne and Sparkling Wine World Championships. A superb wine, especially at this modest price."

4 Stars Cuisine Méthode Traditionnelle Tasting, November 2023 (NV)

"A quiet, understated example very well made with lovely creaminess and weight on the palate and bright, ripe stone fruit and beautiful autolytic characteristics that are present on the nose and through the palate."

93/100 David Walker Bell, WineFolio.co.nz, August 2023 (NV)

"A pale straw colour in the glass, with tiny bubbles forming a mousse that is creamy and intense. The nose shows a champagne-like aroma, with yeasty, savoury characters of brioche and muesli. A balance of citrus, red berry and stonefruit flavours swell on the palate. Dry, zesty and mouth-watering. A gentle spice and vanilla note adds interest, but what really elevates this sparkling to the upper tier is the sheer elegance – seamless and with instant appeal across the board. A crisp, rounded finish."

Rated Excellent & 93/100 Cameron Douglas MS, October 2022 (NV)

"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. Dry, plush, textured and fruity with flavours 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."

94/100 Bob Campbell MW, The Real Review, November 2021 (NV)

"A blend of pinot noir, chardonnay and pinot meunier. Very champagne-like with an emphasis on yeast lees character rather than fruit. Appealing baguette crust and brioche characters take centre-stage with apple and citrus characters in the background."

4 ½ Stars Michael Cooper, October 2021 (NV)

"'Miru Miru' means 'Bubbles'. This Marlborough wine is disgorged after a minimum of 18 months on its yeast lees (earlier than its Reserve stablemate, below), has a lower Pinot Noir content and a crisper finish. The non-vintage wine I tasted recently is a blend of Chardonnay and Pinot Noir (mostly), with a splash of Pinot Meunier. Pale straw, it is attractively scented, with vigorous, citrusy, yeasty flavours, showing very good intensity and complexity, and a dryish (7.4 grams/litre of residual sugar), crisp finish. Good value."

5 Stars Yvonne Lorkin, September 2017 (NV)

"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."

***Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.**

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch