

# VINO FINO

Explore a World of Wine

## HUNTER'S MIRU MIRU BRUT NV



HOT  
PRICE

EXCELLENT  
93-94  
CAMBOUGLANS



95

GOLD

Decanter  
WORLD WINE AWARDS  
GOLD

VINO  
VALUE

5  
STARS

TOP  
SELLER

\$27.99

One of the most highly awarded sparkling wines in the country. A New Zealand classic for over 25 years.

Product Code:	4228	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Sparkling	Alcohol:	12.0%
Variety:	Méthode Traditionnelle	Grape:	50% Pinot Noir, 45% Chardonnay, 5% Pinot Meunier
Producer:	<a href="#">Hunter's Wines</a>		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

### TASTING NOTES

**Gold Medal & 95/100 - Decanter World Wine Awards 2025**

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

Hunters have a long and proud history of producing Methode Traditionnelle 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

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Rose and Vintage Reserve in the range) have won an amazing number of awards and received international recognition.

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**Rated Excellent & 93/100 Cameron Douglas MS, October 2025** (NV)

"Classic Hunter's once again with a bold, full-bodied and complex wine showcasing a fine mousse with fine to moderate bubbles and flavours of fresh citrus and pomaceous fruit, biscuit and oatmeal and a light mineral honeysuckle qualities. Dry, crisp and delicious, a lovely aperitif and food wine with a backbone of acidity and fleshy fruity core. Best drinking from day of purchase through 2029."

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**DWWA Judges' Comments** (NV)

"A complex scent package of peach, pear, pink grapefruit and a topline of Alpine herbs. Graceful and lithe with bright acidity and a cashew cream mousse."

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**Joelle Thomson, drinksbiz Magazine, December 2024** (NV)

" "MiruMiru" is the Māori word for "sparkling" and bubbles are something this wine has plenty of. Chardonnay and Pinot Noir were harvested in Marlborough and given extended ageing on yeast lees in bottle, a process that keeps wine fresh and releases delicious fresh pastry aromas into it. This is full-bodied, dry, crisp and excellent value for money. It won Best in Class and the National Champion Best New Zealand Sparkling Wine at the 2023 Champagne and Sparkling Wine World Championships."

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**4 Stars Michael Cooper, March 2025** (NV)

"MiruMiru is Hunter's biggest-selling wine in New Zealand. This Marlborough sparkling is disgorged after a minimum of 18 months on its yeast lees (earlier than its Reserve stablemate) and has a lower Pinot Noir content. The nonvintage I tasted in early 2025 is a blend of Chardonnay (49%), Pinot Noir (48%) and Pinot Meunier (3%), grown in the Wairau Valley. Offering great drinkability, it is fresh, vibrantly fruity and finely balanced, with a very good intensity of peachy, citrusy, gently biscuity flavours, and a lively off-dry smooth finish."

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**John Bartlett, NZ Wine Directory, April 2025** (NV)

"Clear mid gold colour, fine persistent mousse on pouring. A fragrant nose of ripe peach, red berry and lemon citrus aromas, subtle nutty, leesy notes follow. The palate is juicy, fresh and textured with peach, green apple and berry flavours, a zesty citrus acidity softened with light creamy mousse and some nutty lees influence. Tasty, crisp off dry finish. Delicious!"

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**93/100 David Walker Bell, WineFolio.co.nz, March 2025** (NV)

"A bright, pale golden colour in the glass, with a very fine bead of bubbles forming a creamy mousse. Scented with yeasty, savoury characters of muesli, baguette, nougat and citrus. Vibrant and tight into the palate with a zesty acidity. Richer flavours of peach, vanilla, pear and spiced apple pie grow, and balance that taut entry. Quite elegant with a mouth-watering energy and youthful freshness. The finish is dry and toasty."

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

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## 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