

# VINO FINO

Explore a World of Wine

## HUNTER'S MIRU MIRU BRUT NV



\$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:	12.5%
Variety:	Méthode Traditionnelle	Grape:	50% Chardonnay, 46% Pinot Noir, 4% 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

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

**Rated Excellent & 94/100 Cameron Douglas MS, November 2024 (NV)**

"A well defined bouquet with a mix of autolysis and ripe stone-fruits, crisp red apple, peach and butter brioche. There's also a complexity and minerality, youthful energy and style. As the wine touches the palate the flavours of grapefruit, apple and

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stone fruits are mixed with those of autolysis and baked goods. Crisp and dry with a citrus peel and mineral complexity. The mousse is firm and bold and refreshing with the acidity adding to the crisp mouthfeel and youthful grab. Best from 2024 through 2030."

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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 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."

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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