

HUNTER'S MIRU MIRU BRUT RESERVE VINTAGE 2019

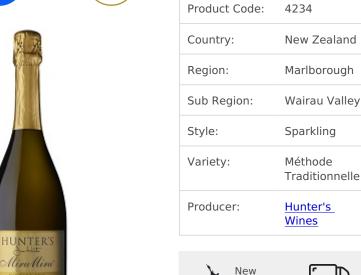








\$42.99



Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	11.5%
Grape:	60% Pinot Noir, 37% Chardonnay, 3% Pinot Meunier



Zealand Wide Delivery



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TASTING NOTES

Winery notes (2019 Vintage)

"Hunter's traditional bottle fermented MiruMiru™ Reserve 2019 is blended from Pinot Noir 60%, Chardonnay 37%, and Pinot Meunier 3%. Stored on its yeast lees for 48 months the wine has developed a rich complexity with a full elegant texture on the palate. The wine exhibits bright berry fruits along with biscuity aromas on the nose. The palate exhibits layers of brioche and citrus characters with apple notes on the end palate. The wine shows complexity and balance with excellent richness that carries through to a dry and refreshing finish. The name MiruMiru™ translates to "bubbles" in Te Reo Māori."

5 Stars & Number 3 Cuisine Méthode Traditionnelle Tasting, November 2024 (2019 Vintage)

"A rich luxurious gold in the glass with stunning copper threads. The nose is fresh and bright with aromas of chocolate and strawberry, but the hero is the palate. Opulent, complex and mouth-filling with a beautiful texture and strong core of fresh fruit that runs throughout."

Rated Outstanding & 95/100 Cameron Douglas MS, November 2024 (2019 Vintage)



"A bouquet of complexity and definition with a developing toasty, biscuity quality, aromas of baked stone fruit and apple, grapefruit pith and leesy autolysis. On the palate, the wine is firstly defined by the impact of the mousse - fine and elegant, there's a softness, shape and from. Next, the acidity carries flavours that directly reflect the bouquet led by the baked goods autolysis and citrus then peach and biscuity qualities. Dry, lengthy, elegant and ready to drink from day of purchase through 2032."

91/100 Natalie Earl, Decanter UK, March 2025 (2019 Vintage)

"Here's something a bit different: sparkling wine from New Zealand, and this one is worth a shot. With 15 months on lees, there's light creaminess and richness which brings width and magnitude to the wine in the mouth. It leans into yeasty, toasty notes and treads along warm citrus lines, like lemons and grapefruits warmed in the sun. A classic blend of Pinot Noir, Pinot Meunier and Chardonnay."

CONTACT VINO FINO

OPEN HOURS

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10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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