

# VINO FINO

Explore a World of Wine

## HUNTER'S MIRU MIRU BRUT RESERVE VINTAGE 2018



Original price was: \$49.99. ~~\$42.99~~ Current price is: \$42.99.



Product Code:	4234	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Wairau Valley	Alcohol:	11.8%
Style:	Sparkling	Grape:	62% Pinot Noir, 35% Chardonnay, 3% Pinot Meunier
Variety:	Méthode Traditionnelle		
Producer:	<a href="#">Hunter's Wines</a>		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

**Trophy for Champion Sparking Wine - Aotearoa Regional Wine Competition 2023**

**Gold Medal - Aotearoa Regional Wine Competition 2023**

**Gold Medal - New Zealand International Wine Show 2023**

#### **Winery notes** (2018 Vintage)

"Hunter's traditional bottle fermented MiruMiru™ Reserve 2018 is blended from Pinot Noir 62%, Chardonnay 35%, and Pinot Meunier 3%. Stored on its yeast lees for 50 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 2 Cuisine Méthode Traditionnelle Tasting, November 2023**

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(2018 Vintage)

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## **94/100 Bob Campbell MW, The Real Review** (2018 Vintage)

"Creamy textured sparkler with pronounced nutty autolysis character. Mellow, appealing wine with ginger, toasted nut and soft, ripe acidity. Shows good bottle development."

Reviews for previous vintages below...

## **Rated Outstanding & 95/100 Cameron Douglas MS, October 2022** (2017 Vintage)

"A fine and complex bouquet with aromas of white fleshed fruits and persistent autolysis of brioche bun, nut and oatmeal. A gentle strawberry and white clay mineral quality add complexity and charm. Delicious on the palate with a youthful firm texture, contrasting core of fruits and plenty of acidity. The mousse is vibrant and youthful with plenty of bubble and acidity to carry flavours of apple and citrus, white stone fruits and strawberry to reflect the bouquet. Dry, still developing and rather delicious. Best drinking from 2022 through 2027+."

## **5 Stars Winestate Magazine, April 2022** (2017 Vintage)

"This vivacious Marlborough blend of pinot noir (57%), chardonnay (34%) and pinot meunier (9%) was disgorged after over four years on its yeast lees. Bright, light lemon/green, it is fragrant, with concentrated, citrusy, peachy flavours, yeasty and biscuity notes adding complexity, and a very harmonious, lingering finish."

## **5 Stars Michael Cooper** (2016 Vintage)

"This has long been one of Marlborough's best sparklings, full and lively, with loads of peachy, yeasty, nutty flavour, and a creamy, long finish. It is matured on its yeast lees for an average of three and a half years. The richly flavoured 2016 vintage was blended from Pinot Noir (49 per cent), Chardonnay (36 per cent) and Pinot Meunier (15 per cent). Bright, light lemon/green, it is fragrant and mouthfilling, with fresh acidity and strong, peachy, yeasty, slightly nutty flavours, showing excellent complexity, harmony and length."

## 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