

VINO FINO

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HUNTER'S MIRU MIRU BRUT RESERVE VINTAGE 2021

Production code or type unknown. **\$42.99**

Super Star NZ Bubbly

Product Code:	4234	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Wairau Valley	Alcohol:	12.0%
Style:	Sparkling	Grape:	56% Pinot Noir, 30% Chardonnay, 14% Pinot Meunier
Variety:	Méthode Traditionnelle		
Producer:	Hunter's Wines		



New Zealand
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TASTING NOTES

Winery notes (2021 Vintage)

"Hunter's traditional bottle fermented MiruMiru™ 2021 is blended from Pinot Noir 56%, Chardonnay 30% and Pinot Meunier 14%. Stored on its yeast lees for 47 months, the wine has developed a rich complexity with a full elegant texture on the palate. The wine exhibits fresh 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. This wine is a member of the Méthode Marlborough Society."

Reviews for the 2020 vintage below...

5 Stars Michael Cooper (2020 Vintage)

"This is one of Marlborough's best sparkling's, full and lively, with loads of peachy, yeasty, nutty flavour, and a creamy long

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finish. The refined, rich 2020 vintage is a vivacious blend of Pinot Noir (77%) and Chardonnay (23%), disgorged after maturing for nearly four years on its lees. Bright, light yellow/green, with a fragrant, biscuity bouquet, it is savoury and complex, with peachy, nutty flavours and a harmonious, off-dry, very smooth and lasting finish."

Wine of the Week, Joelle Thomson, March 2025 (2020 Vintage)

"With Methode Marlborough Day held this week, it seems timely to make it a sparkling wine of the week and what better than the toasty richness of this dry, long aged Pinot Noir led bubbly from Hunter's Wines. It's a rhetorical question and a great wine. This is 77% Pinot Noir and 23% Chardonnay, which adds the crispness and freshness to the great depths of Pinot's body, mouthfilling broadness and layers of savoury deliciousness. Great wine. Great to celebrate being able to enjoy it when the world is so full of so many big challenges right now."

Rated Excellent & 94/100 Cameron Douglas MS, October 2025 (2020 Vintage)

"An excellent wine with a deeply expressive bouquet of development and autolysis. Aromas and flavours include nut and miso-lees, apricot and peach, oatmeal and baked apple. A fine mousse and backbone of acidity carry these flavours throughout the palate and leaving it refresh, yet wanting more. Well made with best drinking from 2025 through 2031+."

Gold Medal, Dish Magazine Best Sparkling Wines of 2025, November 2025 (2020 Vintage)

"Our judges were wowed by its stylishly nutty bouquet of almond croissant and apple blossom palate. It's generously refined, where rich, creamy stone fruit and poached quince are seamlessly threaded by a line of fresh, citrus-kissed acidity. Subtle complexities of rising dough add spark, resulting in a beautifully weighted, fuller-bodied expression with a lingering, vibrant finish that masterfully reveals its richness."

5 Stars & Top 5 Cuisine NZ & International Méthode Traditionnelle Tasting, October 2025 (2020 Vintage)

"This wine has an understated nose with subtle fruit aromas alongside lovely autolytic characters. The palate is fresh and well structured with lovely bready notes throughout and a fantastic acid profile that gives the wine drive and length."

93/100 Susie Barrie MW & Peter Richards MW (UK), Susie & Peter New Zealand Wines of the Year 2026 (2020 Vintage)

"MiruMiru is a consistently impressive traditional method sparkling wine (the name translates as 'bubbles' in Te Reo Māori) which delivers excellent complexity for the price. The 2020 vintage is 77% Pinot Noir and 23% Chardonnay, matured on its lees for 47 months, and with a final residual sugar level of 9 g/l. The style is an engaging blend of lemon pith freshness and bready richness, with a fine mousse and lively, creamy-textured finish. Smart stuff."

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

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Christchurch