VINO FINO
Explore a World of Wine

HUNTER'S MIRU MIRU BRUT RESERVE VINTAGE 2022





$48.99

Super Star NZ Bubbly

Product Code:	4234
Country:	New Zealand
Region:	Marlborough
Sub Region:	Wairau Valley
Style:	Sparkling
Variety:	Méthode Traditionnelle
Producer:	Hunter's Wines

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	11.2%
Grape:	40% Pinot Noir, 30% Chardonnay, 30% Pinot Meunier

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Gold Medal - The National Wine Awards Aotearoa 2026

Winery notes (2022 Vintage)
"Hunter’s traditional bottle-fermented MiruMiru™ 2022 is a blend of 40% Pinot Noir, 30% Chardonnay, and 30% Pinot Meunier. Aged on yeast lees for 44 months, the wine has developed rich complexity and an elegant, full-bodied texture on the palate. The nose offers fresh fruit aromas complemented by delicate biscuit notes. The palate reveals layered flavours of brioche, citrus, and crisp apple, adding depth and freshness. Beautifully balanced, the wine combines richness with vibrant acidity, carrying through to a dry, refreshing finish. The name MiruMiru™ translates to “bubbles” in Te Reo Māori. This wine is proudly part of the Méthode Marlborough Society.

The grapes were handpicked at optimum fruit ripeness to ensure delicate fruit flavours and particular attention was placed on good acid sugar balance. The wine was treated in traditional methods, i.e. no sulphur for subtle oxidation, yet one can still pick up the reasonably strong Marlborough fruit characters. The wine was fermented in stainless steel before undergoing full malolactic fermentation. The Pinot Noir, Chardonnay and Pinot Meunier parcels were kept separate before blending just before tirage (the addition of sugar and yeast to start secondary fermentation). The wine is then aged on lees in bottle for a minimum of three years before disgorgement. An excellent example of New Zealand sparkling wine made in the traditional method to be enjoyed now or over the next 5 years."

Reviews for previous vintages 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 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."

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CONTACT VINO FINO

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OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch

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