

# VINO FINO

Explore a World of Wine

## HUNTER'S MIRU MIRU ROSÉ NV



Original price was: \$42.99. ~~\$37.99~~ Current price is: \$37.99.

Product Code:	5417	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Méthode Traditionnelle	Grape:	55% Pinot Noir, 41% Chardonnay & 4% Pinot Meunier
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

**Gold Medal - Aotearoa Regional Wine Competition 2023**  
**Gold Medal - New Zealand International Wine Show 2023**

#### Winery notes (NV)

"Jane Hunter loves pink bubbles, so the decision was made to create a MiruMiru™ Rose. Wonderfully blush pink colour. Aromas of subtle strawberry and raspberry with a touch of fresh brioche. The palate is refined with freshness and balanced acidity. Blended from Pinot Noir 49%, Chardonnay 36%, and Pinot Meunier 15%. This traditionally bottle fermented wine is stored on lees for 50 months."

#### Joelle Thomson, drinksbiz Magazine, December 2023/January 2024 (NV)

"Winemaker Jane Hunter loves pink sparkling wine when it's dry, fresh and has a hint of savoury richness to complement its fresh berry flavours. This wine succeeds on all counts and is staggeringly good value for money."

#### Rated Excellent & 93/100 Cameron Douglas MS, September 2024 (NV)

"A delicious wine with a fruity bouquet, layers of autolysis and energy. A dry with touches the palate with a bold and expressive mousse, fine to moderate bubble and crunchy texture. Plush and ripe red fruit flavours of raspberry and plum, some strawberry and velvet rose suggestions. Well made, balanced and ready to drink from day of purchase through 2029."

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## **5 Stars & Top 5 Cuisine Méthode Traditionnelle Tasting, November 2023** (NV)

"A pretty, pale rose-petal pink in the glass with a lovely primary nose full of aromas of red apples, strawberries and cream and brioche. The palate is complex and well weighted with all elements in balance. Juicy and approachable with a lingering persistence on the finish."

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## **5 Stars Michael Cooper, June 2022** (NV)

"This refined, non-vintage wine is a blend of Marlborough Pinot Noir, Chardonnay and Pinot Meunier. The latest bottling I tasted is bright, light pink, with a fragrant, yeasty bouquet. Highly attractive, it is very finely balanced, with strawberryish, peachy, spicy, yeasty flavours, showing very good complexity, that float across the palate to a smooth, dryish (8 grams/litre of residual sugar), very persistent finish."

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## **5 Stars & 96/100 Bob Campbell MW, The Real Review, May 2020** (NV)

"A blend of pinot noir, chardonnay and pinot meunier, with at least 18 months on the yeast lees in bottle. Pale-pink méthode with a seductive tease of berry fruit flavour against a subtle background of toasty yeast lees character. An ethereal texture with a pleasantly dry and surprisingly lengthy finish. A totally charming fizz."

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## **4 Stars Yvonne Lorkin** (NV)

"Pretty trout pink colour and boasting a persistent creamy mousse, delicate beading and subtle cranberry, cashew and shewsbury biscuit characters. Elegant and charismatic."

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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