



HUNTER'S MIRU MIRU BRUT NV



Welcome Back & Celebrating 20 Years of Award Winning Sparkling

Product Code: 4228

Closure: Cork

Country: New Zealand

Unit: Each

Region: Marlborough

Volume: 750ml

Style: Sparkling

Alcohol: 12.5%

Variety: Méthode Traditionnelle

Grape: 50% Chardonnay,
46% Pinot Noir & 4% Pinot Meunier

TASTING NOTES

Trophy for Best New Zealand NV Brut - Champagne & Sparkling Wine World Championships 2017
Gold Medal - Champagne & Sparkling Wine World Championships 2017
Gold Medal - New Zealand International Wine Show 2017
Gold Medal - Royal Easter Wine Show Awards 2018

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Hunters have a long and proud history of producing Methode Traditionelle in Marlborough. Firstly under the Chandon label and then establishing the Miru Miru label 20 years ago with the first release in 1997. Since then, the wines (There's also a Rose and Vintage Reserve in the range) have been won an amazing number of awards and received international recognition. Demand far exceeds supply and it always sells out in between bottlings. We welcome it back!

5 Stars Yvonne Lorkin, September 2017 (NV)

"From the first sniff and sip, you'll completely understand why this is one of the most highly awarded sparkling wines in the country and a much-loved favourite of mine. Generous and lush, with rising dough and smoky aromatics, stonefruit and citrus wash across the palate leaving a rich creamy, textural finish. It's fresh, stylish and soothing to sip, in fact it'll leave your tongue feeling like it's been at the spa."

Vino Fino Contact Information

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20 Jan 2019 08:44

Open Hours:

9 am to 6 pm Monday to Saturday

Closed Public Holidays

Top Drop Under \$30, Joelle Thomson, August 2017 (NV)

"Hunter's Wines is one of Marlborough's first wineries and is the region's second winery ever to produce bubbles made using the traditional technique used in Champagne - the so called traditional method of creating bubbles in the bottle during a second fermentation. This results in greater density of bubbles and massively more complex, yeasty flavours than most sparkling wines made in sealed tanks where the CO2 from fermentation dissolves into the wine. MiruMiru NV is super fresh in flavour with intense yeasty aromas and fresh bakery flavours in every complex sip. Its bubbles are fine and lingering, just like champagne, only a hell of a lot more affordable."

4 ½ Stars Cuisine Sparkling Tasting, November 2017 (NV)

"This year marks the 20th anniversary of the launch of Hunter's MiruMiru™, now firmly established as a New Zealand classic. This NV release offers biscuity apple aromas and a weighty, balanced, complex mouthful. It flows with tightness and discipline through to a crisp, lifted finish."

4 ½ Stars Michael Cooper, 2018 Edition (NV)

"'Miru Miru' means 'Bubbles'. This wine is disgorged after a minimum of 18 months on its yeast lees, has a lower Pinot Noir content and a crisper finish. The non-vintage wine I tasted in late 2017 is a blend of Chardonnay, Pinot Noir and Pinot Meunier. Fragrant, it is vivacious, with rich, citrusy, yeasty flavours, showing very good complexity, and a dryish (7.5 grams/litre of residual sugar) finish."

94/100 Bob Campbell MW, The Real Review, October 2018 (NV)

"Fresh and delicately breadly sparkler with a tantalisingly soft texture. Dry, but not austere, and with a subtle lingering finish. An attractive fizz with subtlety and style."

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