



# HUNTER'S WINES

MARLBOROUGH

*Jane Hunter*

## MIRUMIRU™ RESERVE 2020

### TASTING NOTES

Hunter's traditional bottle fermented MiruMiru™ Reserve 2020 is blended from Pinot Noir 77% and Chardonnay 23%. 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.

### TECHNICAL DETAILS

Harvest Date	March 2020
Alcohol	12%
Total Acidity	6.54g/L
Residual Sugar	9g/L
Bottling Date	Feb 2021
Disgorgement	Dec 2024

### VINTAGE CONDITIONS

The 2020 growing season was one to remember for the amazing weather conditions in Marlborough. During Summer and Autumn we had warm and dry conditions throughout, allowing for clean fruit and an early start to the vintage. These conditions resulted in grapes that was picked with good natural acidity relative to their sugar and flavour ripeness.

### VINIFICATION

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 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.

### ACCOLADES

