

## Hunter's MiruMiru™ Rosé Sparkling NV

### **The Story**

The story of Hunter's is really the story of Marlborough. Ernie and Jane Hunter had a dream back in the late 1970s and Hunter's is the realisation of that dream. Sadly Ernie passed away before his time in the 1980s, but Jane's perseverance and passion has seen her triumph over adversity, now reverentially referred to as "The First Lady of NZ Wine". Having swept 6 Gold Medals with its first vintage, and in the process, placing Marlborough Sauvignon Blanc firmly on the International stage, Hunter'.

#### Vintage

Early summer was a period of consistently dry weather, long warm days and cool nights. With good healthy vines and strong summer growth, crop loads were managed by shoot and fruit thinning. In March we saw a quick cool blast which slowed down the ripening, a lot of work was done to reduce the leaf shading of the fruit. The weather cleared to the warm days and cool nights that Marlborough is well known for, this caused a longer growing season.

#### Winemaking

The grapes were picked at optimum fruit ripeness to ensure delicate fruit flavours and particular attention was placed on good acid sugar balance.

The grapes were machine harvested and gently pressed with only the free run portion being used in the wine. The juice underwent fermentation in stainless steel tanks before being blended and bottled.

#### **Tasting Note**

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 55%, Chardonnay 42%, and Pinot Meunier 3%, this traditionally bottle fermented wine is stored on lees for 36 months.

The name MiruMiru translates to "bubbles" in Maori Michael Cooper:

"The classy wine currently on sale is mostly from 2011 base wine, blended from pinot noir (55%), chardonnay (41%) and pinot meunier (4%), and was disgorged after three years of ageing on its yeast lees. Pink/pale orange, it is highly scented, lively, complex and smooth, with strawberryish, peachy, yeasty flavours and a long, dryish, harmonious finish."



info@thewinecave.nz (+64) 9 930-8115







# THE WINE CAVE

Alcohol Percentage	12.5 %
Residual Sugar	7.48 g/L
T.A.	6.4 g/L
Aging Potential	10 + years
Varieties	Pinot Noir 55%, Chardonnay 42%, Pinot
	Meunier 3%







