



HUNTER'S 2007 MIRUMIRU™ RESERVE
The name MiruMiru™ literally translates as Maori for "bubbles"

Technical Details

Harvest Date:	18 March 2007	Chardonnay 35%
	9 March 2007	Pinot Noir 57%
	12 March 2007	Pinot Meunier 8%
Alcohol:	12.5%	
Total Acidity:	6.9g/l	
Residual Sugar:	7.8g/l	
Bottled:	19 February 2008	
Disgorged:	25 August 2010	

Winemaker's Notes

This sparkling wine was made by employing the traditional Methode Champenoise techniques and varieties - Pinot Noir, Chardonnay and Pinot Meunier. The Pinot Noir's dominance provides the structure; the Meunier provides the roundness and the Chardonnay delicate elegance. The resultant sparkling wine is full with a crisp acidity balanced well on the palate by rich fig, ripe stone fruit and cashew/biscuity flavours.

Fruit Source

100% Wairau Valley, Marlborough, New Zealand

Vintage Conditions

Early budburst allowed for an earlier start to the season than normal. Strong early growth and warm, dry conditions during flowering and fruit set resulted in a good bunch set. The fine, dry weather conditions continued through the ripening months in February and March allowing the grapes to develop good flavour profiles ensuring crops reached optimum sugar levels for harvesting.

Vinification:

The grapes were picked 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 so subtle oxidation (the reverse of methods for treating our table wines) yet one can still pick up the reasonably strong Marlborough fruit characters. The wine was fermented in stainless steel before undergoing a full malolactic fermentation.

The Chardonnay, Pinot Noir and Pinot Meunier parcels were kept separate blending just before tirage.