



HUNTER'S NON VINTAGE MIRUMIRU™

The name Mirumiru™ translates to mean "bubbles" in Maori

Winemaker's Notes:

The fruit was gently pressed with low litres per tonne extraction. The resultant juice was fermented in stainless steel tanks before undergoing full malolactic fermentation. The Chardonnay, Pinot Noir and Pinot Meunier parcels were kept separate, blending just before tirage.

The nose exhibits light yeasty characters with peach and citrus aromas. An elegant palate showing a blend of peach/citrus chardonnay components followed by the light berry fruits of the pinot noir. The mouth filling mousse completes the palate that is full and persistent.

Technical Details

Variety:	Chardonnay 58%, Pinot Noir 33%, Pinot Meunier 9%
Total Acidity:	7.5 g/l
Residual Sugar:	6.8 g/l
Alcohol:	12.5%
Disgorged:	24 June 2009
Lot Number:	L7112

Vintage Conditions:

There was cool weather during the flowering/fruit set period of December resulting in lower yields than normal because of the bunch weights. There were very good ripening months in February and March which allowed the lower crops to reach their optimum sugar levels with good strong flavour profiles.

Vinification:

The grapes were picked at optimum fruit ripeness to obtain delicate fruit flavours and particular attention was placed on a good acid/sugar balance of the fruit.

The wine was treated by traditional methods, i.e. no sulphur was added so subtle oxidation occurred (the reverse of methods used for treating our table wines) yet one can still pick out the strong Marlborough fruit characters.

Hunter's Wines (NZ) Ltd

P O Box 5094, Springlands, Blenheim 7241, New Zealand

telephone: + 64 3 5728489 facsimile: + 64 3 5728457 freephone: 0800 486 837 (NZ only)

email: wine@hunters.co.nz website: www.hunters.co.nz