



Reviews & Accolades

MIRU MIRU BRUT NV

SYDNEY INTERNATIONAL WINE COMPETITION 2018

November 2017

Blue-Gold Medal

Peachy, white nectarine, creamy aromas. Bright palate, stone fruit and touch of oatmeal. Fullish slightly sweeter palate. Enhanced with the food. Plenty of character to match the dish and crisp acidity refreshed the palate. - Kym Milne, MW

Elegant, classical, taut Brut style. Persistent bead. Restrained, citrus, white flower, chalk, gentle biscuit autolysis. Refined, focused and dense palate, good textural finesse and linear acidity. Long, refined finish. - Matthew Dellar, MW

ROYAL EASTER SHOW WINE AWARDS

February 2018

Gold Medal

YVONNELORKIN.COM

Yvonne Lorkin, March 2018

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. Enjoy with scallop sashimi or something equally decadent.

NEW ZEALAND INTERNATIONAL WINE SHOW

September 2017

Gold Medal

THE CHAMPAGNE & SPARKLING WINE WORLD CHAMPIONSHIPS

July 2017

Gold Medal

THE CHAMPAGNE & SPARKLING WINE WORLD CHAMPIONSHIPS

September 2015

Gold Medal & Best Value NZ Sparkling Wine

CUISINE MAGAZINE

Issue 185, November / December 2017

4.5 Stars & Best Buy

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.

STUFF.CO.NZ

John Saker, September 2017

Recommended

Thank God for wineries that aren't content for a good thing to remain a good thing, but do everything they can for it to become a better thing. The latest release Hunters Mirumiru NV, which I've tasted on a couple occasions recently, is the best iteration yet of this consistently fine Marlborough methode traditionnelle sparkling wine. The Mirumiru NV is a blend of all three champagne varieties: chardonnay (which dominates), pinot noir and pinot meunier. Fresh croissant scents, yellow flower flavours, elegant mousse and remarkable persistence are all part of a sophisticated package. And at \$29 a bottle, I'd also rate it one of the top value methodes in the country.

WINENZ MAGAZINE

Summer 2017 - 2018

4 Stars

Simon Nash: Nice mid-lemon, bright, lovely, chalky, lemony. Nice development, fresh, zesty, lifted. Very integrated. Long, clean lemon citrus finish. Good!

Dave McKee: Moderate hue. Gunflint. Chalky, citrus. Interesting.

Baryy Riwai: Bread crust, citrus, lemon, lime. Fine, well-knit palate that carries. Good balance.

MARLBOROUGH WINE SHOW

October 2017

Silver Medal

JOELLETHOMSON.COM

Joelle Thomson, August 2017

Top Drop Under \$30

Hunter's Wines is one of Marlborough's first wineries and is the region's second winery ever to produce bubbly 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.

WINEOFTHEWEEK.CO.NZ

Sue Courtenay, February 2016

Straw gold with delicate lemon hues and tiny bubbles levitating to the rim. The bouquet offers up a vanilla creaminess, a suggestion of creaming soda, a hint of toast – something delicate yet tantalising in there. Beautifully rounded and creamy in the mouth with the bubbles breaking softly into foam, a harmonious citrusy brightness all the way through and a hint of rosehip on the finish. This blend of Chardonnay, Pinot Noir and Pinot Meunier isn't too bold or edgy, giving it all round appeal.

NEW WORLD WINE AWARDS

September 2015

Gold Medal & Champion Sparkling Wine

Aromas of toast and lemon and a rich mouth filling creamy texture perfectly balanced with crisp acidity. This is our Champion Sparkling Wine, a shrewd purchase for a wedding and it's amazing with freshly shucked Bluff oysters.

TASTE MAGAZINE

Bob Campbell MW, March 2015

Top 100 Wines. Best \$20 - \$30 Sparkling Wines

A blend of the three Champagne varieties: chardonnay, pinot noir and pinot meunier. The wine shows a delightful freshness with an ethereal texture and flavours suggesting citrus/grapefruit, brioche and hazelnut.

LISTENER MAGAZINE

Yvonne Lorkin, 10 December 2014

5 Stars

The delicate aromas of rising dough, shortcrust pastry and lemon and almond biscuits make this practically unputdownable. The bead is pinprick fine, the mouthfeel pillowy-soft and the finish has a faint caramel and citrus note.

AIR NEW ZEALAND WINE AWARDS

October 2016

Silver Medal

MICHAEL COOPER'S NZ WINE BUYER'S GUIDE 2017

Michael Cooper, November 2016

4 Stars

Miru Miru' means 'Bubbles'. This wine is disgorged earlier than its Reserve stablemate, has a lower Pinot Noir content and a crisper finish. A blend of Chardonnay, Pinot Noir and Pinot Meunier, it is typically fresh and aromatic, with an attractive lightness and vivacity. It has crisp, citrusy, appley, yeasty flavours, showing good tightness, delicacy and complexity.

TIMATKIN.COM

Matt Walls, February 2015

90 Points

Clean, fresh, floral aromas. Balanced and harmonious with good line and balance. Citrusy style with a lovely texture and fizz. A good middle-weight example, could be Champagne but the ripeness of the fruit flavours suggests a slightly warmer climate.

LISTENER MAGAZINE

Michael Cooper, August 2014

4 Stars

"Miru miru" means bubbles. Showing good maturity, this pale-straw wine has rich, peachy, slightly toasty flavours and is lively and generous.

AIR NEW ZEALAND WINE AWARDS

2014

Pure Silver Medal

EASTER SHOW WINE AWARDS

2015

Silver Medal

WINESTATE MAGAZINE

March / April 2015

4 Stars

Fresh and aromatic, with an attractive lightness and vivacity. Crisp, citrusy, appley, yeasty flavours, showing good tightness, delicacy and complexity.

WINE SPECTATOR

October 2014

86 Points

NEW ZEALAND INTERNATIONAL WINE SHOW

September 2014

Silver Medal

PETER SAUNDERS

August 2014

Very much alive and crisply fruited sparkling, tingling with life and energy. A great pick-me-up after work, lazy day or an aperitif, the life and zing of this wine give it enormous credentials. My sample tastes pretty dry yet balanced with a hint of sweetness in traditional form.

SAN FRANCISCO INTERNATIONAL WINE COMPETITION

June 2014

Silver Medal

EASTER SHOW WINE AWARDS

2014

Silver Medal

STEVEN SPURRIER

May 2014

2nd Best Overall - Traditional Method Sparkling Wine Brazil Tasting

THE CHAMPAGNE & SPARKLING WINE WORLD CHAMPIONSHIPS

2014

Silver Medal

DECANTER MAGAZINE

2012

4 Stars & 18 / 20 Points

Miru Miru is the Maori name for bubbles and is a blend of the three Champagne varieties. It has a delicate biscuity aroma which follows through on the palate, with a persistent mousse and fresh length.

MARLBOROUGH WINE SHOW

2011

Trophy - Best Bubbles