



HUNTER'S
MARLBOROUGH



Jane Hunter

HUNTER'S 2003 MIRUMIRU™ RESERVE

TECHNICAL DETAILS

Harvest Date:	18 March 2003	Pinot Noir 48%
	25 March 2003	Chardonnay 39%
	11 March 2003	Pinot Meunier 13%
Disgorged:	09.04.07	
Residual Sugar:	5.6g/l.	
Total Acidity:	6.6g/l	
Alcohol:	12.7%	

WINEMAKER'S NOTES

This sparkling wine was made by employing the traditional Methode Champenoise techniques, using the Champagne varieties, Pinot Noir, Chardonnay, Pinot Meunier. Each variety displays its own individual aroma and flavours which when blended make a sparkling wine with full flavour and great length.

The nose has complex autolytic yeast characters backed by lifted ripe stone fruit aromas. Good fresh fine acidity on the palate balanced by dry stone fruit and dry biscuit/cashew characters from the yeast autolysis. Good length with a fine mousse leaving a full refreshing flavoursome palate.

VINTAGE CONDITION

After a drawn-out flowering period the summer was warm and dry and the grapes enjoyed good ripening. The weather cooled down towards the end of the harvest period which allowed the flavours to accumulate and develop.

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.

For further information please contact
Jane Hunter O.B.E.
Hunter's Wines (NZ) Ltd
PO Box 128, Renwick 7243, Marlborough
Tel: 03 5728589 Fax: 03 5728457
Freephone: 0800 486 837 (NZ only)
www.hunters.co.nz
wine@hunters.co.nz