



# **AGA WHITE**

A fresh, lively and drinkable light-medium bodied white blend. Floral herbal and citrus characters expressive of the tropical vineyard terroir in northern Bali.

# WINE MAKING -

# **Grape Varieties**

Muscat St Vallier, Chenin Blanc and Colombard

## Vintage

Non vintage from evergreen vineyard

## Region

100% Bali

Sanggalangit, Gerokgak, Buleleng

# Style

Light body, Dry, medium acidity

## Colour

Pale lemon

#### Alcohol

11,5%

# DRINK

#### **Drink now**

All Hatten Wines are made to be drunk young and fresh.

# Serve

7 - 10°C

#### TASTING NOTE

#### Aroma

Lemon zest, Green Apple, Apricots & Vanila Custard, Fresh Herb

#### **Palate**

Stone Fruit, Roasted Almonds, Green Apple, Honeydew

# FOOD PAIRING -

Seafood, white meat, spicy food

# WINEMAKERS -

James Kalleske (Australian) Jeremy Pramana (Indonesian)



## AWARDS —

Winery of the Year 2017 Gold: 2, Silver: 3, Bronze: 4, Commended: 1





# **SWEET ALEXANDRIA**

A pure floral, tropical garden delight. Beautifully balanced with subtle sweetness and refreshing acidity. Well suited to Asian cuisine.

# WINE MAKING -

#### **Grape Varieties**

Late harvest Muscat St Vallier and Chenin Blanc

#### Vintage

Non vintage from evergreen vineyard

#### Region

100% Bali

Sanggalangit, Gerokgak, Buleleng

#### Madiu

Medium body, Semi sweet 20gr sugar/abv, Medium Acidity

#### Colour

Medium lemon

#### Alcohol

11%

## DRINK -

#### **Drink now**

All Hatten Wines are made to be drunk young and fresh.

## Serve

7 - 10°C

#### TASTING NOTE

#### Aroma

Mandarin, White Flower, Green Apple, Manggo, Honeydew

#### **Palate**

Lemon zest, Green Apple, Spiced Pear, Ripe Pineapple

# **FOOD PAIRING -**

Aperitif, Asia cuisine, spicy food

# WINEMAKERS -

James Kalleske (Australian) Jeremy Pramana (Indonesian)



#### AWARDS -

Winery of the Year 2017 Gold: 4, Silver: 3, Bronze: 7, Commended: 1





# **AGA ROSÉ**

Hatten's first wine and a refreshing Rosé style well suited to the tropics. Elegant floral aromas with citrus, bright berry spice flavours and a fresh, dry finish.

# WINE MAKING -

#### **Grape Varieties**

Alphonse Lavallee, Muscat Bleu and Malvasia Nera, blend with Muscat St Vallier

#### Vintage

Non vintage from evergreen vineyard

## Region

100% Bali

Sanggalangit, Gerokgak, Buleleng

# Style

Light Body, Dry, medium Acidity

#### Colour

Pale Pink

#### Alcohol

12%

#### DRINK

## **Drink now**

All Hatten Wines are made to be drunk young and fresh.

#### Serve

7 - 10°C

## **TASTING NOTE -**

#### Aromo

Strawberry, Cherries, Guava, Watermelon, Cream **Palate** 

Cranberries, Yellow Plum, Guava, Rhubarb, White Pepper

#### FOOD PAIRING -

Universal match, well pair with spicy food

# WINEMAKERS -

James Kalleske (Australian) Jeremy Pramana (Indonesian)



## AWARDS —

Winery of the Year 2017 Gold: 1, Silver: 1, Bronze: 6, Recommended: 1





# **AGA RED**

A light-hearted, food-friendly red wine made to drink young and fresh. Showcasing dark, juicy berry fruits and savoury, lightly spiced characters.

# WINE MAKING -

#### **Grape Varieties**

Syrah, Alphonse Lavallee and Malvasia Nera **Vintage** 

Non vintage from evergreen vineyard

#### Region

100% Bali

Sanggalangit, Gerokgak, Buleleng

#### Style

Light body, Dry, Medium acidity, light Tannin

## Colour

Pale Ruby

#### Alcohol

13.5%

## DRINK

#### **Drink now**

All Hatten Wines are made to be drunk young and fresh.

# Serve

13°C

#### **TASTING NOTE -**

#### Aroma

Strawberry , Cherries, White Pepper, Rosemary, Plum

# **Palate**

Cherries, Dark Berries, Plum , Dark Chocolate, Caramel

#### FOOD PAIRING -

Grilled meats, Spicy dishes

# WINEMAKERS -

James Kalleske (Australian) Jeremy Pramana (Indonesian)



## AWARDS —

Winery of the Year 2017 Bronze: 1





# **JEPUN**

A fun and lively Rose sparkling with a naturally sweet and ripe strawberry mousse palate. Delicate and refined in a refreshing Demi sec style.

#### WINE MAKING -

#### **Grape Varieties**

Less ripe Alphonse Lavallee, Muscat St Vallier and Muscat Bleu

#### Vintage

Non vintage from evergreen vineyard

#### Region

100% Bali

Sanggalangit, Gerokgak, Buleleng

### Style

Light body, Demi Sec Sparkling Rose 14gr sugar/abv, medium acidity

#### Colour

Pale salmon

#### Alcohol

11,5%

## DRINK

#### **Drink now**

All Hatten Wines are made to be drunk young and fresh.

#### Serve

6 - 10°C

## TASTING NOTE —

#### Aroma

Black Cherries, Strawberry, White Blossom, Candied Guaya

#### **Palate**

Strawberry, Cream, Toffee Apples, Tamarillo

#### FOOD PAIRING -

Aperitif, Light dessert, Canape

# WINEMAKERS -

James Kalleske (Australian) Jeremy Pramana (Indonesian)



# AWARDS -

Winery of the Year 2017 Gold: 1, Silver: 3, Bronze: 5 Recommended: 1





# TUNJUNG

Made in the French "Method Traditionnelle" style with complex yeast and fruity aromas, a creamy textural palate and a clean crisp citrus finish.

# WINE MAKING -

#### **Grape Varieties**

Less ripe Muscat St Vallier, Colombard and Probolinggo Biru Vintage

Non vintage from evergreen vineyard

## Region

100% Bali

Sanggalangit, Gerokgak, Buleleng

# Style

Light to medium body, Brut, high acidity

#### Colour

Medium Gold

#### Alcohol

11.5%

# DRINK -

#### **Drink now**

All Hatten Wines are made to be drunk young and fresh.

# Serve

6 - 10°C

#### **TASTING NOTE -**

#### Aroma

Lemon zest, Guava, fresh cut Apple, Toast, Pastry, White Blossom

#### **Palate**

Lime, fresh cut Apple, Pear, Creamy

#### FOOD PAIRING -

Aperitif and universal food match

# WINEMAKERS -

James Kalleske (Australian) Jeremy Pramana (Indonesian)



#### AWARDS -

Winery of the Year 2017 Best Sparkling: 1, Gold: 2, Silver: 3. Bronze: 5. Recommended: 1





# PINO DE BALI

A sweet, luscious and silky fortified wine aged in French oak for 5+ years under a solera system. A complex and well-balanced full-bodied wine with mature honey and nut characters.

# WINE MAKING ——

#### **Grape Varieties**

60% Muscat St Vallier and 40% Alphonse Lavallee blend **Vintage** 

Non vintage from evergreen vineyard

## Region

100% Bali

Sanggalangit, Gerokgak, Buleleng

# Style

Full body, Sweet wine, 130 grm sugar/abv, medium tannin

# **Colour** Deep Tawny

Alcohol

18%

#### DRINK -

#### **Drink now**

Drink now and potential for aging

#### Serve

6 - 8°C

#### TASTING NOTE -

#### Aroma

Honey, Vanilla, Cloves, Apricot, Walnut, Jamminess

#### Palate

Honey, Vanilla, Cloves, Apricot, Walnut, Jamminess

#### FOOD PAIRING -

Dessert, Cheese, Dried fruit

# WINEMAKERS -

James Kalleske (Australian) Jeremy Pramana (Indonesian)

#### AWARDS -

Winery of the Year 2017 Best Trophy: 2, Regional: 1, Grand Gold: 2 Double Gold: 2, Gold: 3, Silver: 3, Bronze: 3, Commended: 1







# **BALI WHITE**

Bali White is made from Belgia grapes, that 100% locally grown grapes on our own vineyard at North of Bali. This light-bodied wine has elegant natural Muscat fruit aromas with a hint of citrus and a crisp clean finish.

## WINE MAKING -

## **Grape Varieties**

Muscat St Vallier

#### Vintage

Non vintage from evergreen vineyard

#### Region

100% Bali

Sanggalangit, Gerokgak, Buleleng

#### Style

Light body, Dry, medium acidity

#### Colour

Pale lemon

#### Alcohol

11.5%

## DRINK ·

## **Drink now**

All Hatten Wines are made to be drunk young and fresh.

# Serve

7 - 10°C

# TASTING NOTE -

## Aroma

Pineapple, Lime, Kedondong

#### Palate

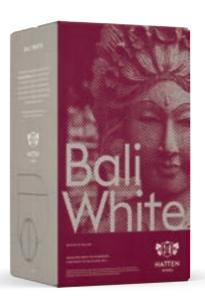
Manggo, Star fruit, Peach

#### **FOOD PAIRING -**

Seafood, white meat, spicy food

# **WINEMAKERS** -

James Kalleske (Australian) Jeremy Pramana (Indonesian)







# **BALI ROSÉ**

This Bali Rosé is made from Alphonse Lavallée grapes that 100% locally grown grapes on our own Vineyard at North of Bali. It is pink in colour with fresh floral aromas, and citrus flavors, finishing fresh and fruity. A refreshing wine option for the tropics.

## WINE MAKING -

# **Grape Varieties**

Alphonse Lavallée

## Vintage

Non vintage from evergreen vineyard

#### Region

100% Bali

Sanggalangit, Gerokgak, Buleleng

# Style

Light Body, Dry, medium Acidity

#### Colour

Pale Pink

#### Alcohol

11,5%

# DRINK ·

## **Drink now**

All Hatten Wines are made to be drunk young and fresh.

## Serve

7 - 10°C

# **TASTING NOTE -**

#### Aroma

Strawberry, Orange peel, Guava, Water Melon

#### **Palate**

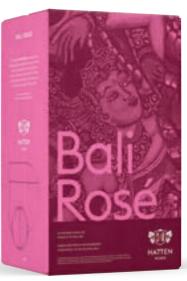
Strawberry, Snake fruit, Orange, Plum

# **FOOD PAIRING -**

Universal match, well pair with spicy food

# WINEMAKERS -

James Kalleske (Australian) Jeremy Pramana (Indonesian)







# **BALI RED**

Bali Red is made from Alphonse Lavallée grapes that 100% locally grown grapes on our own Vineyard at North of Bali. This light bodied wine is cherry red in colour with lifted fruit aromas and a soft palette enhanced by French Oak maturation.

## WINE MAKING -

#### **Grape Varieties**

Alphonse Lavallée

## Vintage

Non vintage from evergreen vineyard

#### Region

100% Bali

Sanggalangit, Gerokgak, Buleleng

## Style

Light body, Dry, Medium acidity, light Tannin

#### Colour

Pale Ruby

## Alcohol

11,5%

# **DRINK**

## **Drink now**

All Hatten Wines are made to be drunk young and fresh.

# Serve

13°C

# **TASTING NOTE -**

## Aroma

Orange peel, Snake fruit, Strawberry

#### Palate

Palate: Sawo, Water melon, Plum, Cucumber

#### **FOOD PAIRING** -

Grilled meats, Spicy dishes

# WINEMAKERS -

James Kalleske (Australian) Jeremy Pramana (Indonesian)

