



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

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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) Ni Komang Yeni Iramahayani (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

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, Manago, Honeydew

Palate

Lemon zest, Green Apple, Spiced Pear, Ripe Pineapple

FOOD PAIRING -

Aperitif, Asia cuisine, spicy food

WINEMAKERS -

James Kalleske (Australian) Ni Komang Yeni Iramahayani (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 Lavallée, 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) Ni Komang Yeni Iramahayani (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 Lavallée 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) Ni Komang Yeni Iramahayani (Indonesian)



AWARDS -

Winery of the Year 2017 Bronze: 1





SWEET SYRAH

A medium-bodied and fruity red wine made to drink young and fresh. Showcasing juicy red berry fruits, toasty, sweet American oak, approachable tannins and a luscious semi-sweet finish.

WINE MAKING ———

Grape Varieties

Syrah, Malvasia Nera, Muscat Bleu

Vintage

Non vintage from evergreen vineyard

Region

100% Bali

Sanggalangit, Gerokgak, Buleleng

Style

Medium-body, semi-sweet, low acidity, approachable tannins, fruity

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 -

Aromo

Red berry fruits, toasty American oak, Rosemary, Vanilla **Palate**

Sweet berry fruits, soft tannins, sweet American oak, black pepper, plums

FOOD PAIRING -

Grilled meats, Spicy dishes

WINEMAKERS -

James Kalleske (Australian) Ni Komang Yeni Iramahayani (Indonesian)



AWARDS -

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JEPUN

A fun and lively Rosé 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 Lavallée, 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 Guava

Palate

Strawberry, Cream, Toffee Apples, Tamarillo

FOOD PAIRING -

Aperitif, Light dessert, Canape

WINEMAKERS -

James Kalleske (Australian) Ni Komang Yeni Iramahayani (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

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) Ni Komang Yeni Iramahayani (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 Lavallée 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) Ni Komang Yeni Iramahayani (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

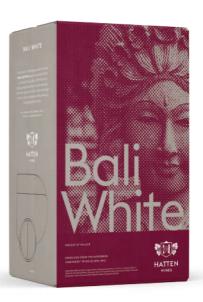
Manggo, Star fruit, Peach

FOOD PAIRING -

Seafood, white meat, spicy food

WINEMAKERS -

James Kalleske (Australian) Ni Komang Yeni Iramahayani (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

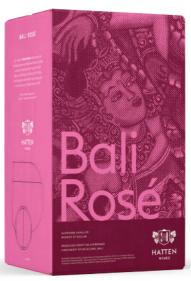
Strawberry, Snake fruit, Orange, Plum

FOOD PAIRING -

Universal match, well pair with spicy food

WINEMAKERS -

James Kalleske (Australian) Ni Komang Yeni Iramahayani (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) Ni Komang Yeni Iramahayani (Indonesian)

