

Belgia grapes

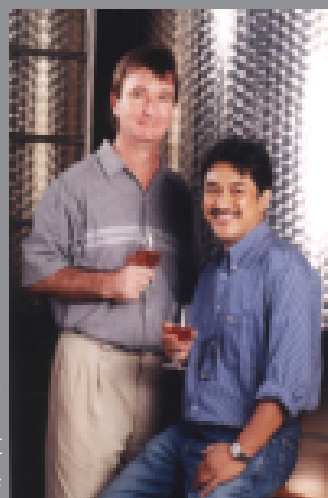


Alphonse-Lavallée grapes



A visit to North Bali will take you to vast planted areas where the vines are trained into an overhead trellis called *Pergola* and where posts consist of small trees. Besides keeping the workers shaded, this system reduces the risk of diseases and sunburn on the grapes, contributing to a better grape quality. The tropical climate of Bali makes for the unique character of winemaking in Bali:

grapes are harvested year-long from evergreen vines and wine can be produced in several vintages per year instead of the traditional yearly vintage production of other wine areas. Hatten Wines has the privilege to buy its Alphonse-Lavallee grapes from several growers but has its own vineyards for the Belgia white grapes, a Muscat grape family member. Group visits of the Hatten Wines vineyards are possible on appointment or by contacting your Bali travel agent for a full day visit of the winery, the vineyards (including a *lunch champêtre*) and a visit to our wine shop, *The Cellardoor*.



Owner I.B. Rai Budarsa and Winemaker Vincent Desplat
A winning Team since 1994

Our wines are natural wines, free of coloring and flavoring, made from local grapes and not their concentrated juice versions.
We only bottle the best from Bali's vineyards.



After being harvested, the grapes are transported to the winery in Sanur where they are gently pressed to extract their juice. Fermentation takes place in temperature controlled stainless steel tanks with the help of selected Champagne yeasts. Fermenting temperatures are kept low in order to preserve the delicate aroma of the grapes.

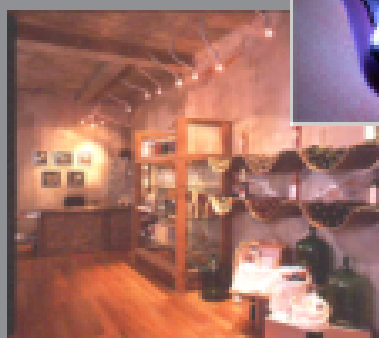
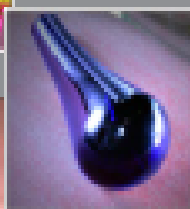
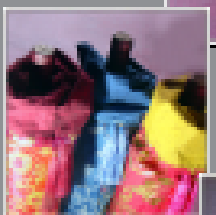
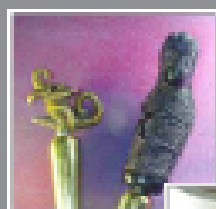


The magic of artist winemaker Vincent Desplat then comes into play and the product of his tests and tasting is ready for bottling in due time.

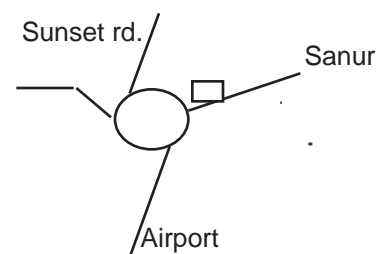


Hatten Wines recycles bottles and does not use preservatives in its wines. The winery is also equipped with an environmentally friendly water treatment plant. We care for Bali's environment.

Hatten Wines wine shop offers to Bali residents, a much needed wine accessories outlet and an extraordinary souvenir haven to the visitors. With its own collection of locally produced accessories and wine packaging, Hatten Wines innovates once again and turns to export bringing another symbol of Balinese excellence to the world. Worth a visit and a taste...



Unique



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from the vineyards of Bali

HATTEN WINES

Hatten Wines' first product is a delicate Rosé vintaged from the locally grown Alphonse-Lavallee grapes. It is Indonesia's first table wine.

This summer wine, with its unique flavor of tropical fruits leaves a clean and refreshing aftertaste on the palate.

It has become a colorful alternative to the ever-classic white wine and has also become the first choice for Bali's Restaurant and Hotel Industry.

A 'universal' wine, the perfect match for spicy food or a nice afternoon drink!

Rosé



Alexandria



A lovely white wine, Alexandria is made from the Belgia grapes grown in Hatten Wines' own vineyards.

The grapes, ripe and sugar filled, are processed to bring the very fruity and perfumed grape flavour to its delightful taste.

Sweet wines are always appreciated as some of the most complex and impressive flavours and aromas in the wine world. This medium-sweet white wine is very aromatic with grapey characters and lovely floral perfumes.

The fruity palate is well balanced between sweetness and acid, leaving a refreshing aftertaste. Alexandria takes its name from the Muscat of Alexandria grape variety, a close cousin of the Belgia grapes.

Jepun



Produced in the traditional *Methode Champenoise*, done by hand, this enticing Rosé Sparkling wine displays youthful aromas of tropical fruits, enhanced by a lively mousse.

Blushed by the gentle pressing of the locally grown Alphonse-Lavallee grapes, this beautiful Sparkling wine is best enjoyed very chilled.

And, Special Selections...

Pino de Bali



Inspired by the French *Pineau des Charentes* method, Pino de Bali is an innovation for a tropical winery. This fortified "aperitif" wine can remind of Porto or Sherries since

it has been carefully fortified and aged in oak barriques.

The Rosé version, made from the local Alphonse-Lavallee grapes, delivers a walnuty and dried apricot scent on the nose along with sweet red fruit flavours. The finish is sweet and the palate, a touch hot.

As for the White version, made from the local Belgia grapes aged in oak, this liqueur wine is a relatively delicate wine with a warm palate, raisiny and woody overtones flavours along with orange peel and nutty aromas.

The Pino de Bali wears a smooth finish yet not overly sweet. It makes for a delicious before dinner drink as the French would have it, but also highly recommended as a desert wine.

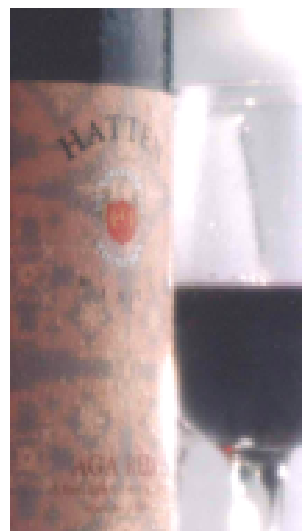
Tunjung



The Sparkling White Tunjung, is produced following the traditional *Methode Champenoise* and further developed by keeping the wine one-year on its lees. In a refreshing style with aromas of citrus peel and flowers, enhanced by a light creamy yeast influence, this new Balinese wine is becoming the island's new pride and joy. An incredible achievement of taste and quality, Tunjung is a MUST try! Winner of Best of Bali 2002-2003 Award.

Available again in December 2003!

AGA Red



Delicious slightly chilled, as all young wines, therefore suiting Bali's climate, this young-light red wine is made from the local Alphonse-Lavallee grapes.

A medium bodied as often associated with the genre *Beaujolais-Nouveau*, AGA Red takes its name from the word authentic or *asli* in Balinese language.

As some French light reds, AGA Red presents a light color similar to a Rosé wine's, with cherry red color impressions and tinges of purple. This wine has complex aromas of berry and prune with flavours of black chocolate on the palate and is revealing moderate tannins along with a supportive finish.

Very enjoyable before meals, AGA Red's medium weight and astringency are best suited for spicy dishes and make for a great match with grilled meats like *satay*. AGA Red must be served slightly chilled (about 15degrees) as all light red wines.

AGA White

AGA White is the long-awaited dry white wine of Hatten Wines. It is a delightful wine made from the Belgia grapes grown in Hatten Wines own vineyards on the North Coast of Bali.

After fermentation conducted at low temperatures in order to preserve the delicate lemony-lime character of the grapes, the wine was matured for 6 months in our new temperature-controlled cellar before release.

The fruity and lively AGA White with lemon citrus flavours and zesty finish, is a lovely combination with shellfish and grilled fish.



from the vineyards of Bali
HATTEN WINES