



COMPANY PROFILE

PT. HATTEN BALI



IDA BAGUS RAI BUDARSA

Founder & CEO

The man which was saluted as a wine pioneer in Asia in 2011 by successfully venturing on what seems to be an impossible mission, producing quality wines on the tropical island of Bali. His vision is to make Hatten Wines as one of the icon products of Indonesia. As CEO of the family enterprise, he also oversees the Dewi Sri Company, producers of Arak and Brem rice wines and spirits. Including the North Coast employees, associated farmers and South Bali production and distribution employees, the group touches the lives of over 250 families. The Bali North Coast vineyards of Hatten Wines are over 45 hectares of land to date.



The Dewi Sri company, FA Udiyana, is a professional producer of local Balinese rice wines and rice spirits. Founded in 1968, the Dewi Sri company produces the traditional Arak and Brem Bali, made from fermented glutinous rice. Found at religious ceremonies and on local tables, the rice wines and spirits of Dewi Sri are a symbol of quality and skilled winemaking in the traditional way. Ideal for mixing cocktails, these beverages are the true taste of traditional Bali.

In 1968, I. B. Gotama a native of Sanur and descendant of a prominent family, decided to embark on the professional making of the traditional drinks Brem and Arak. Too many home distilleries producing dangerous products put lives at risk and I.B. Gotama sets up the first professional and legal distillery in Bali. For over 40 years now, the Dewi Sri company makes fermented rice wines and spirits in its factory located in the heart of Sanur, where the family still lives.

Mr. I.B. Gotama's sons have since taken over the traditional wine factory and have also the Hatten Wines winery, which today is served all around Bali and Indonesia.

dewisri.biz

The name of the company is in honour of the goddess of rice, fertility, successful harvest, and family prosperity and harmony, celebrated in Bali Hinduism as the amalgamation of Lakshmi, Devi and Shri.

Our labels are adorned with true Bali symbols: the rice which is our staple food, a symbol of life and our pride, terraced rice fields which decorate the landscape of our island. On the Arak bottles and packaging we chose a mysterious dragon called Naga Basuki: a legendary figure who is known for helping Hanuman to move Gunung Mandaragiri hence allowing the monkey-god to get the Tirta Amerta (the holy water of eternal life) to awake Hanuman's tribe from poisoning.



Arak Bali

Whether for local cocktails or simply pure – chilled to perfection, this handcrafted Arak Bali is known for its higher quality and pure taste. Often used for ceremonies as part of the offerings or part of the celebrations following religious ceremonies, Arak is a traditional spirit made from fermented glutinous white rice.

Arak details :

Main ingredients: white glutinous rice

Colour: water-clear

Alcohol: ± 40% v/v

Serving: chilled (recommended)

Taste: unique and warming sensation

Suggestion: Arak based-cocktails – The famous Arak Attack and Arak Mojito. Additionally, Arak is perfect match for traditional Balinese food such as Lawar, Sate Lilit and others.



Brem Bali

Brem is a mellow rice wine made from fermented white and black glutinous rice, used mainly in religious ceremonies around the island. In ceremonies, Brem holds an important use for “Tetabuhan” in the temple which means the beverage for Buta Kala in order to awaken the harmony.

Brem details :

Main ingredients: Combination of white and black glutinous rice

Colour: dark brown

Alcohol: $\pm 5\%$ v/v, Brem Liqueur $\pm 14\%$ v/v

Serving: chilled (recommended)

Taste: Rich, unique, pleasant bitter aftertaste

Suggestion: Brem is perfect for before dinner, has a similarity to red vermouth and Brem liqueur with velvety rich flavored for after dinner.





HATTEN
WINES

Fresh Wines. New Look.

100% BALI GROWN & MADE

   **HATTENWINES**

HISTORY

Defying the popular notion that growing grapes and producing quality wine in the Asian tropics is near impossible, Hatten Wines has managed to establish a successful wine trade while gathering some international recognition.

Founded in 1994 by Ida Bagus Rai Budarsa, the first and only true Balinese winery, Hatten Wines bring a taste of Bali to hotels and restaurant tables all over Indonesia. From its inception Hatten Wines has been recognized as a pioneer in winemaking and viticulture, a tradition that continues to this day. Thus, made Hatten Wines being voted in the top 10 for fastest improving producers in Asia, Hatten Wines is committed to international standards of quality and taste.

Hatten Wines uses local grape to produce its wines from its own vineyards in North Bali (Buleleng Regency) which grows the local black grapes – the Alphonse-Lavallée French table grapes and white grape varieties - Belgia and Probolinggo Biru.

As a result of continue research and development our vineyard successes to grown international grape variance in our vineyard this is a breakthrough for grape viticulture in Indonesia, we are pleased to present Syrah, Malvasia Nera, Muscat Bleu, Chenin Blanc and Colombard grapa in our blending of new Hatten ranges in 2019.

These varieties are grown in vineyards along the North Coast of Bali, and need no dormant periods as wine vines do, hence the possibility for Hatten Wines to produce wines year long. It is at the winery in Sanur, where the knowledge and experience of Australian consulting winemakers come into play. This solid team of the Australian artist winemaker and Balinese owner, have now two brands under their watchful eye.

1993/94

Bp. Gus Rai had the vision to make wine from locally grown grapes.

Released first vintage of Hatten Rosé August 1994.

2001/03

Launching full ranges of Hatten Wines

2007

Launching Two Islands Range

2011

Bp. Gus Rai received South East Asia Wine Pioneer Award

2005/15

Hatten wines won several wines competition such as :

The International Wine & Spirit Competition in Londo

Wine Style Asia Singapore

WSA Wine Challenge Singapore

CWSA Wine Challenge Decanter Asia Wine Awards

2014

Launching new brand Dragonfly Moscato

2016

The opening of Hatten Wines Building, Wine Classroom, Private Dinning Room and Wine Lifestyle Boutique, the Cellardoor in Sanur.

Pino de Bali - Best Trophy Medal Asian Wine Review

Aga White, Tunjung & Jepun - Bronze Medal Asian Wine Review

Received Cathay Pasific Hong Kong International Wine and Spirit Competition Award:

Pino de Bali - Silver Medal

Alexandria, Rosé, Tunjung & Jepun - Bronze Medal

Launching Two Island Reserve Range

2017

Received Cathay Pasific Hong Kong International Wine and Spirit Competition Award :

Pino de Bali - Best Trophy & Gold Medal

Alexandria, Rosé, Tunjung & Jepun - Bronze Medal

Hatten Wines receives the highest regional award "Winery of the Year 2017" by Asian Wine Review and medals :

Tunjung - Best Sparkling Medal

Jepun - Gold Medal

Pino de Bali & Alexandria - Silver Medal

Aga White & Rosé - Bronze Medal

Opening Hatten Education Center and assign as the first institution in Indonesia as Approved Program Provider of Wine and Spirit Educational Trust

2018

Received Asia Wine Trophy - Daejeon - South Korea :

Pino de Bali - Grand Gold Asia Medal

Alexandria - Asia Gold Medal

Received Cathay Pasific Hong Kong International Wine and Spirit Competition Award :

Pino de Bali & Alexandria - Silver Medal

Aga White, Jepun & Tunjung - Bronze Medal

Received Gold Medal at Tri Hita Karana Award

Awarded as The Most Valued Busines 2018 by The World's MVB Indonesia

2019

Rebranding Dragonfly Moscato

Launching Dragonfly Cabernet Shiraz

Tunjung - Best Sparkling Wine by Asia Wine Review

Pino De Bali - Gold Medal by Asia Wine Review

Received Cathay Pasific Hong Kong International Wine and Spirit Competition Medal Award Hatten Wines Rosé - Bronze

Sparkling Brut Tunjung - Silver

Pino de Bali - Bronze

Received Cathay Pasific Hong Kong International Wine and Spirit Competition Medal Asian Food Pairing Award

Tunjung - Bronze in : Tuna Sashimi (Chutoro)

Pino de Bali - Silver in : Coconut Layer Cake (Bánh Da Lon)

Alexandria NV Silver in : Indian Beef Curry

2020

Launching "New Look and Fresh Wines" from Hatten Wines range 100% Bali Grown & Made Blending with International grapes that growing in Hatten Wines Vineyards : Colombard, Chenin Blanc, Syrah, Muscat Blue, Malvasia Nera

Hatten Education Center Launching WSET Spirit Award Program

2021

Launching the new family of Hatten Wines Range : Sweet Syrah and the new family of TWO islands range : Grenache

AWARD WINNING WINES



2019 BEST SPARKLING WINE MEDAL
Asia Wine Review - Hongkong



2019 GOLD MEDAL
Asia Wine Review - Hongkong



2019 SILVER MEDAL
Asia Wine Review - Hongkong



2019 BRONZE MEDAL
Asia Wine Review - Hongkong



2019 GRAND GOLD ASIA
Asia Wine Trophy 2019 Daejeon - South Korea



2019 ASIA SILVER
Asia Wine Trophy 2019 Daejeon - South Korea



2019 BRONZE MEDAL
Cathay Pacific Hong Kong International Wine & Spirits Competition



2019 BRONZE MEDAL
Cathay Pacific Hong Kong International Wine & Spirits Competition



2018 SILVER MEDAL
Cathay Pacific Hong Kong International Wine & Spirits Competition



2018 BRONZE MEDAL
Cathay Pacific Hong Kong International Wine & Spirits Competition



2017 BEST TROPHY MEDAL
Cathay Pacific Hong Kong International Wine & Spirits Competition



2018 GRAND GOLD ASIA
Asia Wine Trophy 2018 Daejeon - South Korea



2018 ASIA GOLD
Asia Wine Trophy 2018 Daejeon - South Korea



2017 BEST SPARKLING WINE MEDAL
Asia Wine Review - Hongkong



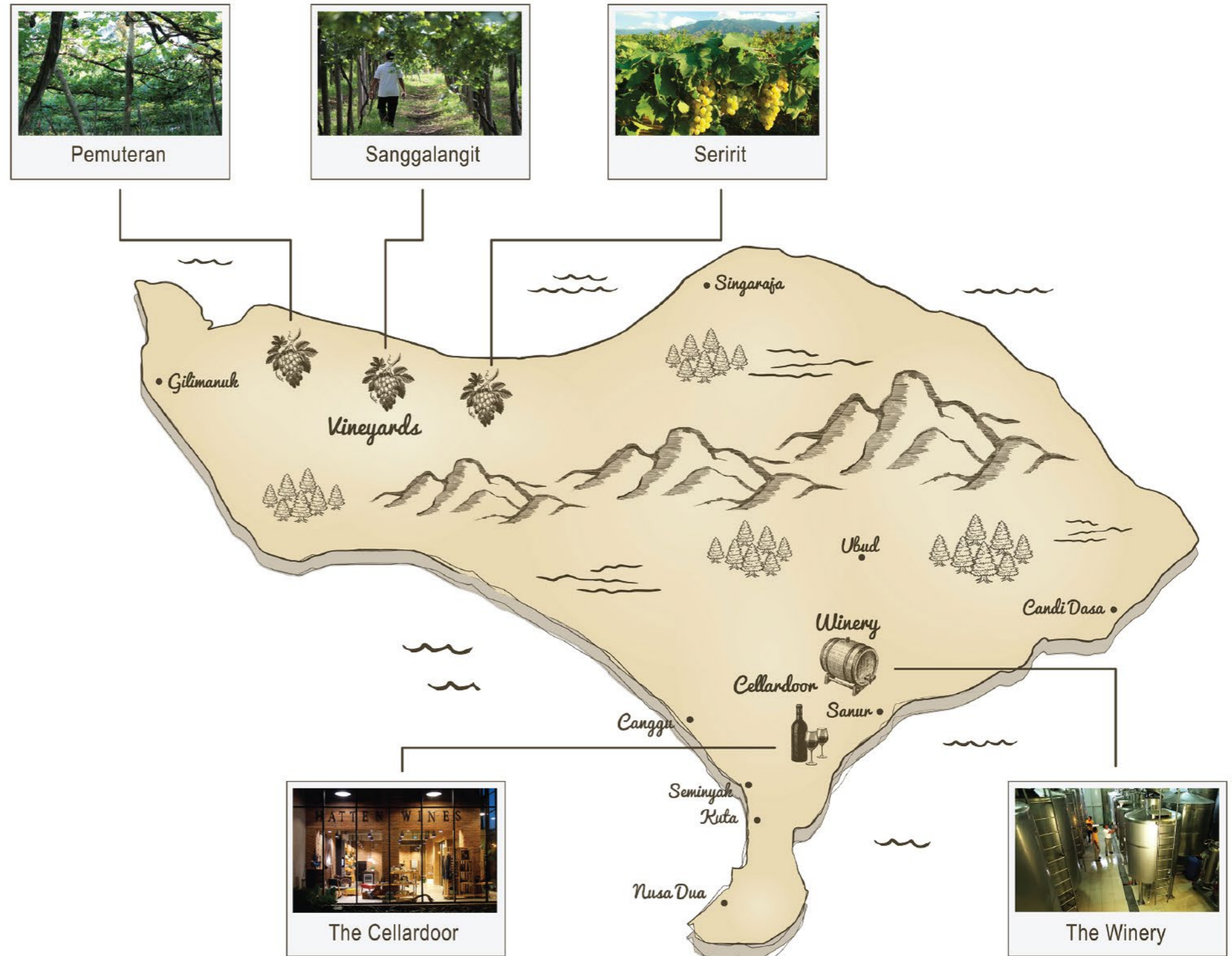
2017 GOLD MEDAL
Asia Wine Review - Hongkong



2017 SILVER MEDAL
Asia Wine Review - Hongkong

100% BALI GROWN & MADE

To quote Aristotle, the whole is greater than the sum of its parts. This principle applies to Hatten Wines' philosophy of blending grape varieties to achieve perfectly balanced wines. 100% of Hatten Wines grapes are grown by local community in their evergreen vineyards of Buleleng Bali. The wines are vinified and blended for diverse style drinkability and enjoyment in the tropics.





JAMES KALLESKE

Wine Maker

James Kalleske may be recently appointed as the winemaker for PT Arpan Bali, but he is definitely not the “new kid on the block!”. Born and raised in the land great wine, the Barossa Valley, James learned to make wines when he was 17 years old. He finished his Bachelor degree in Science majoring in Oenology and Viticulture at Curtin University where he received Dean’s Award for ‘most outstanding student’ in his final year of study. His passion of making wine brought him to Grant Burge wines in the Barossa Valley where he conducted his first two vintages.

He was awarded with 5 star Halliday Winery Ratings while he was working for Rockfield Estate Wines & Thompson Estate Wines in Margaret River. His passion of wine also brought him to an opportunity to be working with and mentored by four of Australia’s greatest and most renowned winemakers; Bob Cartwright, Cliff Royle, Vanya Cullen and Virginia Wilcock, as well as France’s prized 5th generation winemaker Alphonse Mellot. In June 2012, James has moved his young family to Bali to join Hatten Wines, the award-winning winery.

James are assisting by two talented Indonesia wine maker Ni Komang Yeni Iramahayani and Jeremy Pramana, who learn and developing their skill from working together with James, we believe both of them are Indonesia future wine maker.



HATTEN WINES

The Vineyards of Hatten Wines have grown to a reasonable 45 hectares of owned land, which combined to the partnership farmers lands exploited for Hatten Wines, come up to a total of 100 hectares of vineyards contributing to the fruit grown to produce the wines. From these locally grown vines, the 7 wines of the winery have been served at restaurants, hotels and villas in Bali, functions and dinners across the Indonesian archipelago, and on very special occasions served in Holland, United Kingdom, Maldives, Singapore and Hong Kong. Recently, Pino de Bali fortified wine is the most exotic addition to Felix's wine list, at The Peninsula Hong Kong.

Hatten Wines welcomes guests in its vineyards at its new Welcome Center and Observation Deck. Visit Bali's own vineyards, taste the award winning wines and enjoy the beauty of Bali's North Coast.



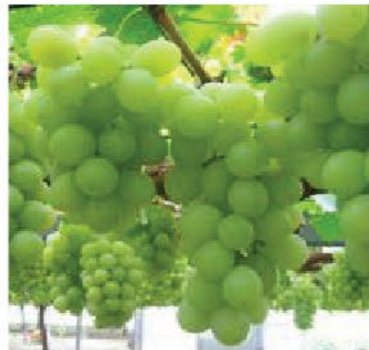
WINE MAKING PRACTICES



Vitis vinifera
'MuscatSaint Vallier' /Belgia

The large green fruits have a sweet, slightly muscat, flavour originally from France.

Wine made are :
Aga White, Sweet Alexandria,
Tunjung & Jepun



Probolinggo Biru

This local grape variety was sourced by Hatten Wines from the Probolinggo area of Java and is very well adapted to the tropical climate.

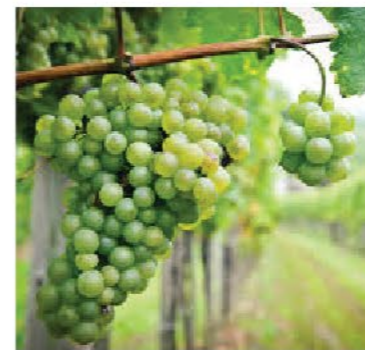
Wine made are : Tunjung



Colombard

Primary Flavour : Green Apple, Honeydew, White Peach, Lemongrass, Almond, made in dry style originally from Austria

Wine made are :
Aga white, Tunjung



Chenin Blanc

Medium-plus to high acidity yellow apple, quince, pear, baked apple, bruised apple, passion fruit, lime, honeydew melon, peach, persimmon, mandarin orange originally from France

Wine made are :
Sweet Alexandria, Aga white

WINE MAKING PRACTICES



Alphonse-Lavallée

French table grape originated from a seed sown by a nurseryman from Orlénes (France) in 1860. It was later named Alphonse Lavallée, after France's horticultural society's president at the time. It was thought to be Isabella grapes at beginning of Hatten Wines operations but then identified by an expert as Alphonse-Lavallée.

Wine made are : Hatten Bali Rosé, Bali Red



Muscat Bleu

Vitis 'Muscat Bleu' A very large berries which have a rich, sweet, muscat flavour is a red Swiss wine and table grape variety the grape was developed in Peissy in the Canton of Geneva by Swiss grape breeder Charles Garnier in the 1930s. Outside Switzerland some plantings of Muscat bleu can also be found in Belgium

Wine made are : Hatten Aga Rosé, Jepun



Syrah

Syrah is a dark-skinned grape variety tending to produce medium to full-bodied wines with levels of tannins and notes of blackberry, mint and black pepper. The first syrah grown in Bali

Wine made are : Aga Red



Malvasia Nera

Malvasia Nera, or Black Malvasia is grown throughout Italy and the Mediterranean, It is an aromatic, thin-skinned variety Its juice ranges in color from light to a deep ruby-red, producing wines that are light-to-medium bodied with flavors of cherries and plums.

Wine made are :
Hatten Aga Rosé, Aga Red

SPARKLING 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.



AWARDS WON,
10

WINEMAKERS,
James Kalleske (Australian)
Jeremy Pramana (Indonesian)



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 Rosé 14gr sugar/abv, medium acidity

Alcohol

11,5%

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

SPARKLING TUNJUNG

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



AWARDS WON,
14

WINEMAKERS,
James Kalleske (Australian)
Jeremy Pramana (Indonesian)



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

Alcohol

11,5%

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

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.



AWARDS WON,

9

WINEMAKERS,

James Kalleske (Australian)
Jeremy Pramana (Indonesian)



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

Alcohol

11,5%

Serve

7 - 10°C

TASTING NOTE

Aroma

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

Palate

Stone Fruit, Roasted Almonds, Green Apple,
Honeydew

FOOD PAIRING

Seafood, white meat, spicy food

SWEET ALEXANDRIA

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



AWARDS WON,
14

WINEMAKERS,
James Kalleske (Australian)
Jeremy Pramana (Indonesian)



WINE MAKING

Grape Varieties

Late harvest Muscat St Vallier and Chenin Blanc

Vintage

Non vintage from evergreen vineyard

Region

100% Bali

Sanggalangit, Gerokgak, Buleleng

Style

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

Alcohol

11%

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

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.



AWARDS WON,
9

WINEMAKERS,
James Kalleske (Australian)
Jeremy Pramana (Indonesian)



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

Alcohol

12%

Serve

7 - 10°C

TASTING NOTE

Aroma

Strawberry, Cherries, Guava, Watermelon, Cream

Palate

Cranberries, Yellow Plum, Guava, Rhubarb,
White Pepper

FOOD PAIRING

Universal match, well pair with spicy food

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.



AWARDS WON,

1

WINEMAKERS,

James Kalleske (Australian)
Jeremy Pramana (Indonesian)



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

Alcohol

13,5%

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

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.



WINEMAKERS,
James Kalleske (Australian)
Jeremy Pramana (Indonesian)



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

Alcohol

13,5%

Serve

13°C

TASTING NOTE

Aroma

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

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.



AWARDS WON,
16

WINEMAKERS,
James Kalleske (Australian)
Jeremy Pramana (Indonesian)



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

Alcohol

18%

Serve

6 - 8°C

TASTING NOTE

Aroma

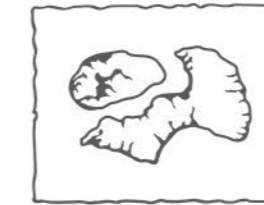
Honey, Vanilla, Cloves, Apricot, Walnut, Jamminess

Palate

Honey, Vanilla, Cloves, Apricot, Walnut, Jamminess

FOOD PAIRING

Dessert, Cheese, Dried fruit



TWO islands

Sourcing the best fruit from the iconic wine regions of South Australia, TWO Islands Wines are designed to offer distinct Australian wine characteristics. Australian wines by an Award Winning Australian Winemaker, crafted in Bali.

twoislandswines.com



TWO ISLANDS

Sourcing grapes from South Australia's premium vineyards

TWO Islands sources grapes from South Australia's most celebrated viticultural regions to produce modern Australian wines in our island winery in Sanur, Bali. Our Barossa-born winemaker James Kalleske selects each vineyard personally, taking into account the fruit quality and regional characteristics of each site. After a decade of production—and several vineyard changes along the way—we've established personal connections with our growers and work with more than a dozen vineyards in the Barossa Valley, Adelaide Hills, Coonawarra, Clare Valley, and various sub-regions within the Limestone Coast.

Sourcing grapes from South Australia's premium vineyards

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WINE MAKING PRACTICES



RIESLING



PINOT GRIGIO



**SAUVIGNON
BLANC**



CHARDONNAY



GRENACHE



SHIRAZ



SANGIOVESE



PINOT NOIR



**CABERNET
SAUVIGNON**



MERLOT

*Cabernet Merlot : it's a blend of
Cabernet Sauvignon and Merlot grapes*



RIESLING

A dry Clare Valley Riesling with intense floral aromas, crisp acidity, and a long, refreshing finish.



WINE DETAILS

Grapes : Riesling

Colour : Pale Green Lemon

Alcohol : 12,5% v/v

Body : Light – Bodied

Acidity : High Acidity

Drink until : 36 months of age

TASTING NOTES

Nose : Lemon Peel,

Spring Blossoms, Cucumber

Palate : Lime, Honey Dew Melon,

Green Apple

FOOD PAIRING

A Cheese Platter,

Chilli Garlic Prawns,

Smoked Meats

SAUVIGNON BLANC



An approachable and intensely aromatic white that can be enjoyed as an aperitif or paired with food.



(LIMESTONE COAST)
PADTHAWAY
MOUNT BENSON

WINE DETAILS

Grapes : Sauvignon Blanc
Colour : Pale Green Lemon
Alcohol : 12,5% v/v
Body : Light - Bodied
Acidity : High Acidity
Drink until : 18 months of age

TASTING NOTES

Nose : Freshly cut grass, Lantana,
Green Apples

Palate : Kiwi, Nectarine,
Gooseberries

FOOD PAIRING

Tapas, Spaghetti
Aglio e olio,
Good Conversation



PINOT GRIGIO

A spicy and aromatic white with robust fruit character and a crisp, textural finish.



WINE DETAILS

Grapes : Pinot Grigio
Colour : Medium gold
Alcohol : 12,5% v/v
Body : Medium - Bodied
Acidity : High Acidity
Drink until: 18 months of age

TASTING NOTES

Nose : Sweet spice, Banana,
Caramel, Peach, Strawberry
& Cream

Palate : Stewed apple,
Pear, Vanilla

FOOD PAIRING

Pan-fried fish,
Spaghetti
carbonara,
Chicken

CHARDONNAY



A fruit-forward Chardonnay with a long and aromatic finish and buttery complexity due to French oak maturation and ageing sur-lie.



WINE DETAILS

Grapes : Chardonnay
Colour : Medium gold
Alcohol : 13% v/v
Body : Medium - Bodied
Acidity : High Acidity
Ageing: 12 months sur-lie
Drink until: 30 months of age

TASTING NOTES

Nose : Green melon, Nectarine,
Pear, Caramel

Palate :Peach, Vanilla custard,
Fruit salad

FOOD PAIRING

A charcuterie platter,
Camembert Cheese,
Cassoulet

SPARKLING CHARDONNAY



A méthode traditionnelle Brut Chardonnay with aromas of spring freesias, stone fruits on the palate, and a long finish defined by toasted nuts, marmalade and pastry.



WINE DETAILS

Grapes : Chardonnay
Colour : Pale gold
Alcohol : 12,5% v/v
Body : Medium - Bodied
Acidity : High Acidity
Ageing: 12 months sur-lie
Drink until: 30 months of age

TASTING NOTES

Nose : Peach, Lemon,
Fressias, Honey

Palate :Toasted nuts,
Marmalade, Pastry, Stone fruits

FOOD PAIRING

Smoked Salmon
Blinis, Cheese Platter,
Lemon Posset



ROSÉ

A dry Provençal-style rosé with heady floral aromas and a seamless fruity palate.



LIMESTONE COAST
(MOUNT BENSON)
& RIVERLAND

WINE DETAILS

Grapes : Pinot Grigio, Grenache

Colour : Pale salmon

Alcohol : 13% v/v

Body : Medium - Bodied

Acidity : High Acidity

Drink until: 12 months of age

TASTING NOTES

Nose : Rose petal, Ripe strawberry,

Fresh cut watermelon,

Sweet Spice

Palate : Strawberry, Peach, Lemon,

FOOD PAIRING

A Sunday Barbecue,

Balinese cooking,

Fresh seafood



PINOT NOIR

A bright and light-bodied red with peppery aromas and velvety tannins.



WINE DETAILS

Grapes : Pinot Noir
Colour : Medium ruby
Alcohol : 13% v/v
Body : Light - Bodied
Acidity : Medium
Tannin : Light
Ageing: 10 months in French oak
Drink until: 24 months of age

TASTING NOTES

Nose : Candied cherries,
Rosemary, Mulberry, Cigar

Palate : Cranberry, Black current,
Vanilla tart, Red apple skin

FOOD PAIRING

A charcuterie
or cheese platter,
Lamb tagine

GRENACHE



A super fresh and juicy red wine, with a light-body and mellow tannins, perfect for casual enjoyment with friends, and ready to enjoy without further cellar ageing.



WINE DETAILS

Grapes : Grenache, with a touch of Tempranillo

Colour : Very light cherry, with a bright hue

Alcohol : 13.5% v/v

Body : Light and very fruity

Acidity : Light

Tannin : Light tannins, mellow in nature

Ageing: 6 months in seasoned French oak barrels

Drink until: 18 months of age

TASTING NOTES

Nose : Rose petals, violets, cherry-cola

Palate : Freshly crushed strawberries,
vanilla, dried oregano

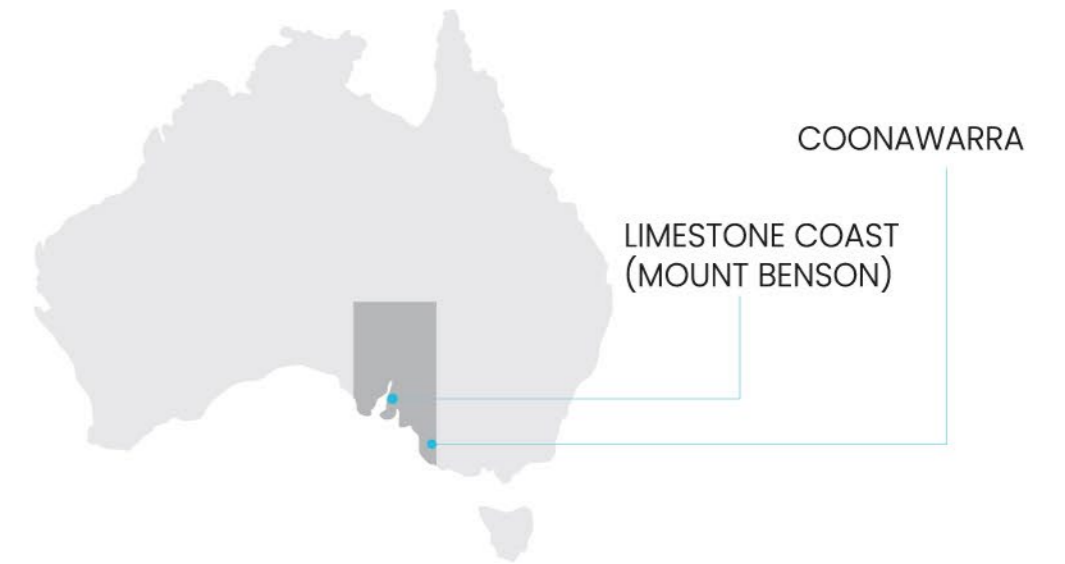
FOOD PAIRING

Ratatouille,
Chicken cacciatore
or Steak with Chimichurri

CABERNET MERLOT



A characteristically full-bodied blend with aromas of cassis and ripe plum, fine tannins, and a seductive finish enhanced by French oak maturation.



WINE DETAILS

Grapes : Cabernet Sauvignon
& Merlot
Colour : Deep ruby
Alcohol : 13% v/v
Body : Full - Bodied
Acidity : Medium
Tannin : High
Ageing: 12 months in French oak
Drink until: 24 months of age

TASTING NOTES

Nose : Tomato Leaves,
Black Current, Cassis

Palate : Beetroot, Mulberries,
Plum, Vanilla

FOOD PAIRING

Grilled red meat,
Roasted chicken,
Blue cheese.

SHIRAZ



A full-bodied red that captures the essence of the Barossa with its deep ruby colour, bold palate, and robust oak characters.



WINE DETAILS

Grapes : Shiraz
Colour : Deep Ruby
Alcohol : 13% v/v
Body : Full – Bodied
Acidity : Medium
Tannin : High
Ageing: 12 months in French and American oak
Drink until: 24 months of age

TASTING NOTES

Nose : Black pepper,
Charred Oak, Plums
Palate : Dark cherries,
Chocolate, Blackcurrant jam

FOOD PAIRING

A quality Rib Eye,
Saucisson,
Thin-crust pizza



TWO islands
reserve

twoislandswines.com



TWO ISLANDS RESERVE

EXCELLENCE IN WINEMAKING

Launched in 2016, our TWO Islands Reserve range of four standout wines represents our premium offering of modern Australian wines. Made with grapes from hand-selected vineyards in South Australia's most sought-after viticultural regions, the wines are vinified in our home winery in Sanur, Bali. Our Barossa-born winemaker James Kalleske works closely with our growers in the Adelaide Hills, Barossa Valley, Coonawarra, and Limestone Coast to create wines that express the true character of these fabled regions.

RESERVE CHARDONNAY



A full-bodied white with layers of texture, minerality and complexity, our Reserve Chardonnay is produced from our premium Adelaide Hills vineyard which benefits from a cool climate and superlative clay limestone soils.

Winemaking:

Barrel fermented and aged sur-lie with regular bâtonnage for 11 months, this wine is a blend of only the most outstanding parcels from each vintage.



WINE DETAILS

Grapes : Chardonnay

Colour : Deep gold

Alcohol : 13% v/v

Body : Full - Bodied

Acidity : High

Ageing : 11 Months in French Oak

TASTING NOTES

Nose : Daffodils, Almonds,
Pineapple, Vanilla, Oak

Palate : Lemon, Yellow melon,
Peach, Cream

FOOD PAIRING

A Cheese Platter,
Spiced Pumpkin
Soup, Lobster
Bisque

RESERVE SPARKLING PINOT NOIR CHARDONNAY



A millésime sparkling wine produced from a single, exceptional vintage, this elegant fizz has a very fine mousse and superb yeasty complexity.

Winemaking:

After partial barrel fermentation, the wine is put through a second fermentation in the bottle—*méthode traditionnelle*—before ageing *sur-lie* for a minimum of 24 months



ADELAIDE HILLS
LIMESTONE COAST
(MOUNT GAMBIER)

WINE DETAILS

Grapes : Chardonnay (51%)

Pinot Noir (49%)

Colour : Pale salmon

Alcohol : 12% v/v

Body : Medium - Bodied

Acidity : High

Ageing : 24 Months *Sur-lie*

TASTING NOTES

Nose : Strawberry, Walnut,

Caramel, Orange

Palate : Cumquat, Cream, Toast,

Red Apple

FOOD PAIRING

Smoked Salmon

Blinis, a Cheese

Platter

RESERVE SHIRAZ



A big, bold, and voluptuous red with ripe berry and spice aromas, our TWO Islands Shiraz embodies both the warm, dry climate of the Barossa Valley and the brown loam-clay soils of our vineyard.

Winemaking:

After 18 months of ageing in predominantly new French oak barrels, we select only the most outstanding parcels to blend into our Reserve Shiraz.



WINE DETAILS

Grapes : Shiraz
Colour : Deep ruby
Alcohol : 14% v/v
Body : Medium - Bodied
Acidity : High
Tannin : High
Ageing : 18 Months in French Oak Barrels

TASTING NOTES

Nose : Mixed berries, Rosemary, Oak, Black pepper

Palate : Mulberry, Plum, Leather, Black cherry, Cinnamon

FOOD PAIRING

Steak with Chimichurri Sauce, Ratatouille

RESERVE CABERNET SAUVIGNON



While Coonawarra fruit forms the savoury and structural backbone of our Reserve Cabernet Sauvignon, the Mount Benson grapes add a robust, round and fruity body.

Winemaking:

After 18 months of ageing in predominantly new French oak barrels, we select only the most outstanding parcels to blend into our Reserve Cabernet Sauvignon.



WINE DETAILS

Grapes : Coonawarra (60%)
Mount Benson (40%)
Colour : Claret
Alcohol : 14% v/v
Body : Full - Bodied
Acidity : High
Tannin : High
Ageing : 18 Months in French Oak

TASTING NOTES

Nose : Black currant, Chocolate,
Tarragon, Oak, Red bell pepper

Palate : Blueberry, Rhubarb,
Liccorice, Coffee

FOOD PAIRING

Rack of Lamb,
Slow-Braised
Short Ribs,
Bitter Chocolate
Tart



New Look Same Great Taste

dragonflywines.com





DRAGONFLY WINES

anywhere, whenever, because I like it

Selected carefully from the premium vineyards of South Australia, Dragonfly Wine is a sweet and sexy wine, best enjoyed anytime, anywhere. Add Dragonfly wines to your list of great sweet wines, for it is made carefully by our Oenologist, James Kalleske, who after years of research have succeeded in perfecting the taste & quality of Dragonfly Wines.

DRAGONFLY MOSCATO



Sourced from our premium vineyards across South Australia, our Dragonfly Moscato is naturally effervescent, sweet and light in alcohol, with intense tropical fruit characters jumping out the glass.



WINE DETAILS

Grapes : Muscat Blanc
Colour : Pale Lemon
Alcohol : 8% v/v
Body : Light-Bodied, Sweet
Acidity : low
Drink by : 18 Months of age
Serving : 6 - 8° C

TASTING NOTES

Nose : Pineapple, Melon,
Dried Peach

Palate : Sweet, Apple,
Pear, Citrus

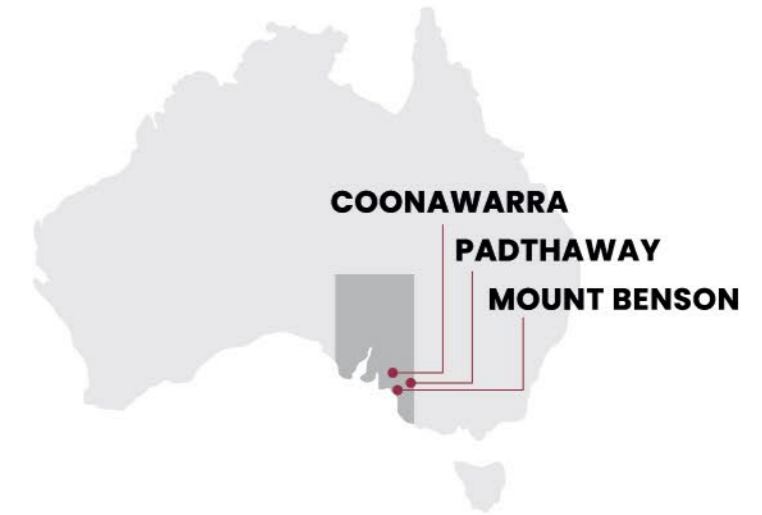
FOOD PAIRING

White Fish
Lumpia
Mie Goreng
Fresh Sandwiches
Spicy & Salty Dishes

DRAGONFLY CABERNET SHIRAZ



Sourced from our premium vineyards across South Australia is this classic Australian blend of Cabernet Sauvignon and Shiraz. A full-bodied sweet red wine displaying bold forest-fruit characters, silky mouthfeel and charred French oak.



WINE DETAILS

Grapes : Cabernet Sauvignon,
Shiraz & a little Merlot
Colour : Deep Garnet
Alcohol : 14% v/v
Body : Full
Acidity : Medium
Tanin : Medium - Full
Drink by : 24 Months of age
Serving : 15 - 18° C

TASTING NOTES

Nose : Dark & Red Berries,
Plum, Toasty Oak,
Black pepper

Palate : Full-Bodied, Sweet,
glacé Cherries and Red-delicious
Apple Skins

FOOD PAIRING

Asian & Local Dishes
Spicy Food
Chocolate Desserts

OUR CLIENT





HATTEN BUILDING

Hatten Wines, the Balinese winery, opens a new facility in Sanur, Bali, along with esteemed partners German luxury home appliances Gaggenau, high end glassmakers Schott Zwiesel and elegant cabinetry makers, Toto Kitchen. The new building is a warehouse style building, housing a wine hub bubbling with activities: wine classes, wine tasting, private dining room, wine distribution offices – the Hatten Wines Building becomes the new landmark of Sanur. This new building houses the distribution company staff members and marketing team of the wine company, but goes far beyond being merely an office facility. By conceptualizing the building as a wine hub, Hatten Wines is expanding its reach to its clients with education in mind. The 23 years old company has now set its eyes on the next generation of wine professionals, wine connoisseurs and amateurs, by creating a venue for training which is opened to all programs related to wine and food and beverage



PRIVATE DINNING ROOM



THE CELLARDOOR - BALI



WINE CLASSROOM



TWO ISLANDS MEETING ROOM



WINERY OF THE YEAR 2017 BY ASIAN WINE REVIEW

Nearly 300 wines from over 100 different Asian wineries were blind - tasted for the 2nd edition of the Asian Wine Review.

The wineries in this year's edition are spread across nine Asian nations :
China, India, Indonesia, Israel, Japan, Lebanon, Myanmar, Russia & Thailand.



BEST SPARKLING
Hatten Wines Sparkling Tunjung



GOLD
Hatten Wines Sparkling Jepun



SILVER
Hatten Wines Alexandria



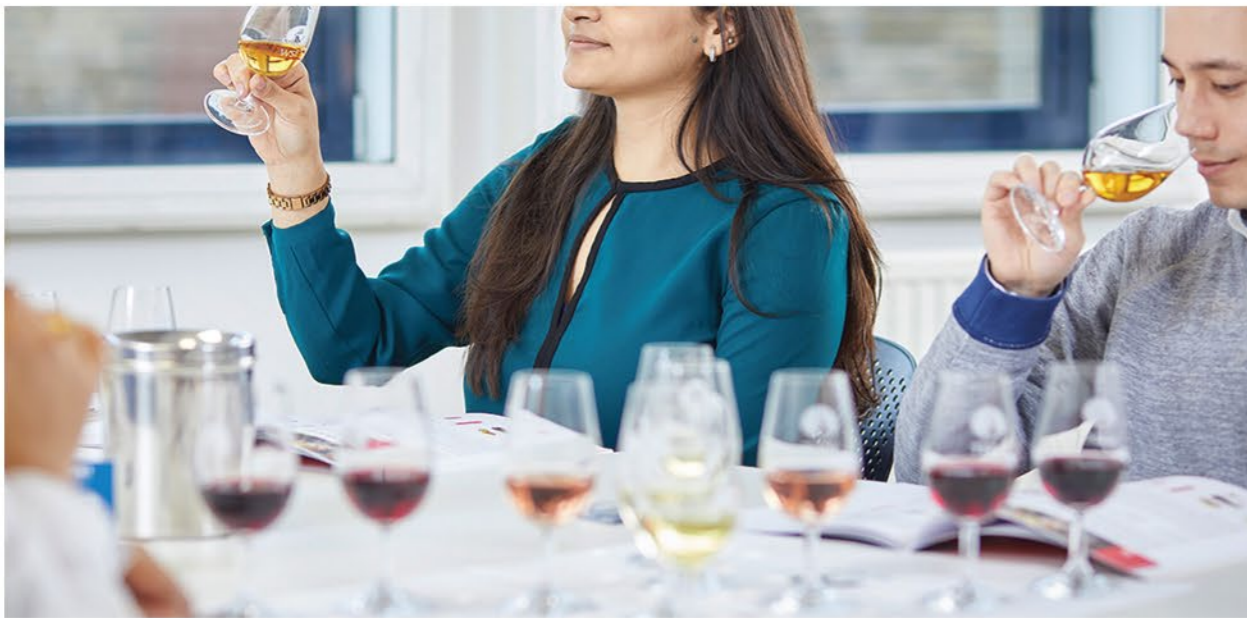
SILVER
Hatten Wines Pino de Bali



BRONZE
Hatten Wines Aga White




BRONZE
Hatten Wines Aga Rosé



WINE KNOWLEDGE PROGRAM INTERNATIONAL CERTIFICATION PROGRAM FOOD AND BEVERAGE MANAGERIAL PROGRAM

International Certification Program





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