

Sababay Winery Creating a Local Legacy In Indonesia

With the growing demand and supply, local wines are set to experience a boom in Indonesia as well as in Asia. The opportunity is there and the future is bright. Imported products currently dominate the wine market in Indonesia with local wines representing a mere 5% of the volume consumed, so this is a time to develop local possibilities.

The last couple of years have seen North Bali becoming a grape growing and wine producing destination. The establishment of the New Latitude wines highlights Alphonse Lavallée grapes' suitability and potential for this tropical land.

Evy Gozali, the CEO of Sababay stated "I know there is going to be growth in Asian wine production, in particular on Bali, an example of creative economy with added value from grapes to wine. We want to be the spear headers of the 'Integrated Farming' concept that will benefit the local grape growers".

There is a misperception that Indonesia cannot produce wine because of its climate. Grapes do enjoy rather dry weather with cool evenings and with appropriate location and grape variety selection they prosper very well to the satisfaction of the local growers and winemakers. It is a pity the Indonesian capability to grow grapes is not yet recognized due to the lack of awareness from the visitor.

Sababay sources its grapes from the local growers in Buleleng. Through Asteroid Vineyards the collaboration has been established to form a corporate farming concept, which is a partnership to exclusively trade for a fair price and aim for sustainable good harvests. Soil management, use of composting as means of fertilization, rootstock selections, disease and pest control, canopy management, irrigation techniques and quality control have opened parts of the world previously thought unsuitable to wine production.

Sababay Winery has proudly introduced five premium wines of Indonesia all made from grape varieties that are grown in Bali and branded as "A Passionate Taste from A New Latitude ~ Naturally Irresistible".

PINK BLOSSOM

Brilliant cerise tones with an abundance of fresh berry fruits, lychee and guava aromas. Generous and persistent exotic fruit characters on the palate with a refreshing crisp finish. An aromatic rosé style, which will suit any menu and a great choice as an aperitif.

BLACK VELVET

Brilliant dark ruby red tones with a bouquet of ripe berry fruits, plums, roasted oak and a hint of nutmeg. Light bodied with a savory palate and long spicy fruit flavors. An easy drinking red style ready to be enjoyed now over a large range of Asian cuisine.

WHITE VELVET

Green gold in colour with distinctive rosé petals, melon and star fruit aromas. Fresh and zesty palate with subtle essences of musk and tropical fruits. A lively fruity dry white style well suited on its own or with spicy grilled seafood, beautiful curry and creamy dessert

LUDISIA

Brilliant dark crimson red tones with a rich bouquet of apricot, chocolate and cinnamon. A soft and delicate medium bodied palate with a hint of orange peel. Warm and luscious finish that will accompany a wide variety of dishes ranging from red meat served with creamy sauces to desserts.

MOSCATO d'BALI

Paddy straw colour with persistent fine bubbles. Scents of white flowers with mango overtones and a zest of lemon rind. Fragrant fruity palate with moderate alcohol and lively refreshing effervescence. Perfect for those who like sweet bubbles and suitable for all occasions.