



## **SABABAY WINERY, Bali**

### **TURNING GRAPES INTO DIAMOND**

BALI, INDONESIA – From the Island of God, Sababay Winery has proudly introduced five premium wines of Indonesia - PINK BLOSSOM (rose), BLACK VELVET (red wine), RESERVE RED (dry red wine), WHITE VELVET (white wine), LUDISIA (sweet red wine) and MOSCATO d’BALI (sweet sparkling white wine). All are made from Alphonse Lavallée and Muscat Saint Vallier grape varieties that are grown in Bali and branded as “A Passionate Taste from A New Latitude”. “Naturally Irresistible”.

#### **About the New Latitude**

Most wine lovers are familiar with Old World Wines and New World Wines. Old World Wines come from the traditional wine growing areas of Europe and North Africa. New World Wines come from areas such as USA, South America, South Africa, Australia and New Zealand. Now we have New Latitude Wines that come from countries like Brazil, India, Thailand, Vietnam and Indonesia.

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 typical grapes suitability and great potential for this tropical land. Just like diamonds, grapes quality is extracted from the soil and after processing the final product, the wine, is polished to give its best result, its best reflection. An added value from grapes to wine proudly made in Indonesia.

#### **The Vineyards**

Sababay sources grapes from the local farmers in Buleleng, in collaboration with the Asteroid R & D Vineyard, who together they form a corporate farming concept which is a partnership to exclusively trade for a fair price. Their result is sustainable good harvest. Together with the winemaker team they bring the passion to develop the soils and fruits, with advances in temperature control systems combined with irrigation techniques, and better rootstock selections, Sababay Winery turns the grapes into diamonds in a bottle – it has opened up parts of the world previously thought unsuitable to wine production.

#### **Sababay Winery**

The President Director of Sababay Winery, Mrs. Mulyati Gozali says “... our vision is to be the best professionally managed local winery, the leader in South East Asia, a transfer of winemaking technology dedicated to Indonesia’s own agriculture potentials through direct fair trade business practices and integrated farming”. She stresses that “it is our philosophy to be a custodian of nature”.

As a high tech Indonesian winery, Sababay production facilities spread over 2 hectares with state of the art grape processing equipment imported from France, one and only



in Indonesia, all stainless steel fermentation and storage tanks with temperature control from Indonesia, automatic bottling line from Italy, cool storage for finished products, laboratory for quality control, sustainable solid and liquid waste management and all supporting facilities.

Sababay wines have been created by French born Winemaker Vincent Desplat. His vast knowledge of winemaking techniques was gained through experiences in France, Korea and Australia and his passion to explore new wine frontiers led him to Bali twenty years ago where he produced the first commercial wine. Since then, his intimate knowledge of the New Latitude conditions is recognized and his excitement at researching new grape varieties to grow and innovative techniques to implement is ever present.

Winemaker Vincent adds, "Wine is here to stay. When the industry picks up even more, then it's time to bloom. Sababay wines will enlighten Bali's outstanding natural products, to be able to work together with the local grape farmers in North Bali, has magnificent values and economies of scale. That's the way to grow, the way to sustain." Passionately yours.

#### International Achievements/Awards:

Sababay Moscato d'Bali has won silver award from 2014 Singapore Wine & Spirits Awards.

#### About WSA Wine Challenge:

WSA Wine Challenge is a well-established competition in Asia where wines submitted from around the world are judged by a distinguished panel of highly reputable wine experts that hail from around the region, and are a good representation of the Asian palate. The previous edition held in the year 2012 saw hundreds of labels from 13 countries taking part. As appreciation and consumption of wine continue to grow in Asia, WSA Wine Challenge 2014 (WSAWC2014) offers the Asian buyers with a supplementary go-to list of award winning wines.

Sababay Pink Blossom has won Double Gold Award, Sababay White Velvet has won Gold Award, Sababay Ludisia has won Silver Award, Sababay Moscato d'Bali and Sababay Reserve Red both have won Bronze Award from CWSA 2014.

#### About CWSA:

The CWSA (China Wine & Spirits Awards) is the biggest & most prestigious wine & spirits competition in China. ALL 100 the Judges are carefully selected for being the top BUYERS of wines and spirits for this market and are importers, distributors, retailers and sommeliers'. Wines and spirits enter from 35 countries and are 'blind tasted'. Suitable for wines and spirits already selling in the market, and also those wanting to sell to China

Sababay Ludisia and Sababay Moscato d'Bali has won Bronze Awards from Cathay Pacific HIWSC 2014.



About Cathay Pacific HKIWSC:

The *Cathay Pacific Hong Kong International Wine & Spirit Competition* is a unique event and the first of its kind. Run in partnership with the London-based *International Wine & Spirit Competition*, which has been running for 45 years and is the world's premier platform for recognizing quality in the industry, the *Cathay Pacific Hong Kong International Wine & Spirit Competition* is created specifically for the Asian market by those who know and are intimately involved in the region.

It is the first truly Asian wine competition in the world, supported by key factors such as: Asian food and wine pairing awards; an award for Best Wine produced in China; and judging conducted by Asia's most esteemed wine judges from China, Singapore, Japan, Korea, Taiwan and India – including the competition's Director and Master of Wine, Hong Kong-based Debra Meiburg MW and Chinese food and wine expert Simon Tam.

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**BLACK VELVET**

Alcohol: 11 %

Grape: Alphonse Lavallée

Color: Ruby Red

Aroma:  
Smoky, Oak, Cherry

Taste:  
Dry, Red Cherry, Refreshing Acidity,  
Light to Medium Bodied,  
Easy to drink

Pairing:  
Savory Cold Cuts such as Prosciutto  
& Chorizo, BBQ, Various Pasta dish  
served with Tomato-based Sauce,  
and Red Meat Stews

Serving Suggestion:  
Serve slightly chilled



**LUDISIA**

Alcohol: 11 %

Grape:  
Alphonse Lavallée

Color: Ruby Red

Aroma:  
Date, Fig, Cherry Candy

Taste:  
Sweet reminiscence of dates,  
Cherry Candy, Soft, and Luscious  
Easy to drink

Pairing:  
Blue Cheese, Light Dessert like  
Macaron and Éclair, or Sweet light  
pastry like Palmier or Financier

Serving Suggestion:  
Serve slightly chilled



**PINK BLOSSOM**

Alcohol: 10 %

Grape: Alphonse Lavallée

Color: Salmon Pink

Aroma:  
Raspberry, Red Apple,  
and Floral

Taste:  
Fresh Cherry and Raspberry,  
Medium Bodied, Easy to drink

Pairing:  
Great choice for aperitif, Cold Cuts,  
Gazpacho, Tomato-based Pasta  
& Pizza

Serving Suggestion:  
Serve chilled, about 15 minutes in  
ice bucket with water and ice



**MOSCATO d'BALLI**

Alcohol: 8 %

Grape:  
Muscat Saint Vallier

Color: Lime Green

Aroma:  
Honeydew Melon,  
Jasmine, Peach

Taste:  
Refreshingly Sweet, Balanced by lime  
acidity and ripe peach sweetness

Pairing:  
Fresh Oyster, Blue Cheese, Spicy food,  
Light Dessert Pavlova, Fruit Salad

Serving Suggestion:  
Serve very chilled, at around 11-12 °C  
or about 20 minutes in ice bucket  
with ice, water, and salt inside



**WHITE VELVET**

Alcohol: 11 %

Grape: Muscat Saint Vallier

Color:  
Light yellow with Lime green hues

Aroma:  
Lime zest, Jasmine,  
Ripe Green Grape, Peach

Taste:  
Fruity yet Dry, Refreshing,  
Lime and Grapefruit, Apple,  
Light to Medium Bodied

Pairing:  
Fried Dish, Great with Goat Cheese,  
Oily food, Spicy food, Creamy Sauces  
Also great for Sushi & Ceviche

Serving Suggestion:  
Serve chilled, about 15 minutes in  
ice bucket with water and ice  
Great as aperitif



**RESERVE RED**

Alcohol: 12 %

Grape: Alphonse Lavallée

Color: Ruby Red

Aroma:  
Smoky, Oaky, Ripe Dark Cherry

Taste:  
Ripe Dark Cherry, Smoky,  
A touch of Vanilla, Round Texture,  
Soft Tannin, Medium Bodied  
Easy to drink

Pairing:  
BBQ Dish, Grilled Dish,  
Tomato based Pasta and Pizza,  
Young hard and semi hard Cheese,  
Sauces made from Brown stock

Serving Suggestion:  
Serve slightly chilled

