

What is East Indies Gin Made of: A Journey from Botanicals to Bottle

Gins are one of the world's oldest and most beloved spirits. At East Indies Gin, we pride ourselves on a rich heritage tied to the ancient spice routes of Archipelago. Our gin's popularity spans continents and cultures, thanks to the unique blend of ingredients transforming simple botanicals into a sophisticated drink. Let's explore "What is East Indies Gin made of?" and discover the journey from botanicals to bottle.





BOTANICALS

We're all about bringing the best of Indonesia's natural treasures to your glass. Here's a closer look at the botanicals that give our Gin its distinct character:

Kecombrang

Found across the Indonesian archipelago, Kecombrang adds a touch of floral elegance to our gin. The subtle tartness of Kecombrang balances perfectly with other botanicals, creating a harmonious and nuanced flavor profile that captivates the senses.



Bali Pomelo

Straight from the sunny orchards of Bali, this citrus fruit adds a refreshing kick to our gin. It's like a burst of tropical sunshine in every sip.



Bandanese Mace

Hailing from the Spice Islands, Bandanese Mace brings a warm, spicy vibe to our gin. It's like a cozy hug from your favorite spice rack.

The art of distillation is where the magic truly happens. Here's a step by step overview of how East Indies Gin is crafted:

DISTILLATION PROCESS



1. Maceration

We start by soaking the selected botanicals in a neutral grain spirit, letting their flavors infuse over time.

2. Distillation

Using a special 550L copper still named 'Gede', a nod to the Balinese term for the first child, along with a high-quality hybrid still from German manufacturer CARL GmbH. These stills are famous for their superior craftsmanship. The infused spirit is heated in the copper pot stills, where the alcohol vapor rises, carrying the botanical essences with it.

3. Condensation

The alcohol vapor then cools down in a condenser, turning back into liquid. This liquid, known as the distillate, is collected in 3 different parts that will be called "cuts".

4. The Cuts

We carefully separate the heads (first part), hearts (middle part), and tails (last part) of the distillate. The hearts contain the best quality spirit with the perfect balance of flavors.



BOTTLING PROCESS

Once the flavors have melded and matured, we carefully fill each bottle with our crafted gin. Before sealing them, we meticulously ensure that each bottle meets our exacting standards and only the finest gin is inside.

Finally, we seal each bottle tightly to preserve its quality and freshness until it's ready to be enjoyed.