

2024 Recap: A Year of Growth, Recognition, and Sustainable Innovation with Spice Islands Distilling Co.

2024 has been a truly remarkable year—one filled with growth, challenges, and unforgettable moments. As we reflect on our journey, we are proud of the milestones we've achieved and the progress we've made. From prestigious awards to exciting collaborations, this year has been a testament to our commitment to quality, innovation, and sustainability.

1. AWARD-WINNING RECOGNITION



One of the standout moments of the year was the recognition we received from some of the world's leading competitions. Nusantara Cold Brew and East Indies Gin were honoured with prestigious awards, including the International Wine & Spirit Competition (IWSC), World Spirits Award, World Gin Awards, Bartender Spirits Awards, World Liqueur Awards, and Spirit of Craft Awards. These awards serve as a validation of our relentless pursuit of excellence, helping us maintain a strong presence on the global stage.

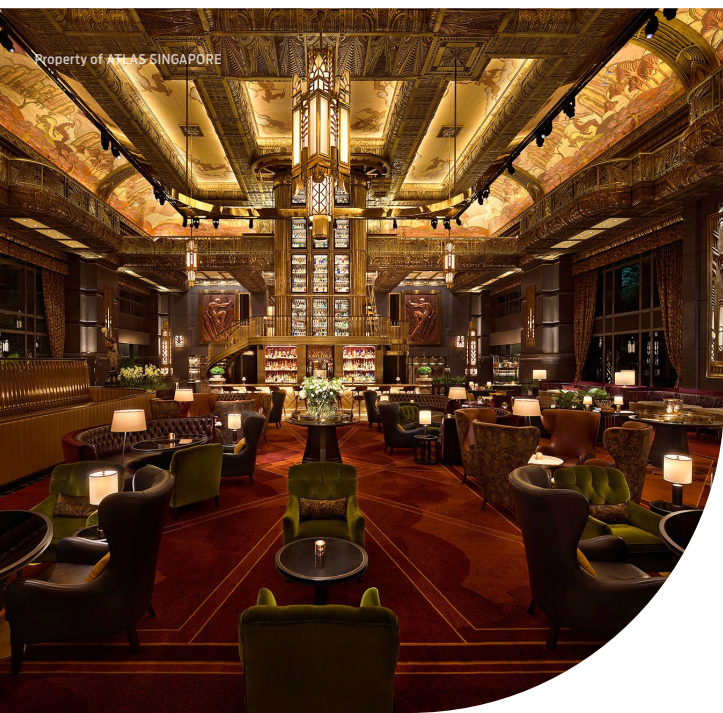
2. EAST INDIES MATAHARI GIN LAUNCH WITH GRAND HYATT BALI

A highlight of 2024 was the launch of East Indies Matahari Gin in collaboration with Grand Hyatt Bali. This new product captures the essence of Indonesia, blending unique flavours inspired by the sun. The launch not only showcased our commitment to innovation but also reinforced our dedication to crafting spirits that reflect the rich heritage of the region.



3. BAR TAKEOVER COLLABORATION WITH ASIA'S BEST BARS

Throughout the year, we had the privilege of partnering with some of Asia's top bars for Bar Takeover events. Collaborating with industry leaders like Yana from Atlas, ranked #43 in The World's 50 Best Bars 2024 and #49 in Asia's 50 Best Bars 2024, and Kelvin Saquilayan from Republic Singapore, ranked #57 in Asia's 50 Best Bars 2024, provided us with the opportunity to share our creations with the global cocktail community. These events bridged the gap between tradition and innovation, offering unforgettable experiences and further establishing our presence in the global bar scene.



4. GLOBAL PRESENCE AT KEY EVENTS

We also strengthened our position at major international events such as Food & Hotel Indonesia, Trade Expo Indonesia, Bar Convent Berlin, SIAL Paris, and Whiskey Live Thailand. These platforms allowed us to connect with industry professionals, showcase our brand, and gain recognition on both national and international levels



5. BOTANICA DINNER: A SUSTAINABLE DINING EXPERIENCE

Sustainability remains at the core of our mission. In 2024, we hosted the Botanica Dinner at Luma, which highlighted our commitment to the environment. By diverting botanical waste from gin production to feed free-range organic black heritage pigs, we offered guests a unique dining experience that's sustainable and delicious.

Looking back, 2024 has been a year of incredible moments that inspire us to push forward. We're excited about what the future holds and look forward to creating more memorable experiences.

Thank you for being part of our story.

[CHECK OUT OUR 2024 RECAP VIDEO!](#)

