

# The Hidden Flavours of the Archipelago



The East Indies, once a mysterious and distant land, has long captured the imaginations of explorers and traders. Known for its valuable spices, this vast archipelago in Southeast Asia has fascinated the world for centuries. Ancient Greek scholars and explorers like Marco Polo spoke of the region's rare and exotic botanicals, many of which are still in use today. Indonesia, home to more than 10% of the world's flowering plant species, offers a rich variety of botanicals, making it the perfect source for unique ingredients.

Spice Islands Distilling Co., pays tribute to this rich history with East Indies Gin. Made with 100% natural, locally sourced botanicals and pure grain alcohol, the gin contains no additives or sweeteners, allowing the true character of Indonesia to shine through in every bottle. It's a spirit that bridges the old world of spice and exploration with the craft of modern distilling.

The botanicals used in East Indies Gin each tell a unique story of the archipelago's diverse ecosystems. One standout botanical is kecombrang, or torch ginger, featured in the East Indies Archipelago Dry Gin. Known for its bold, spicy aroma, kecombrang is a common ingredient in Indonesian cuisine, adding a distinct tang to traditional dishes. When distilled into gin, it delivers a fiery, floral complexity that sets this dry gin apart, offering a refreshing yet warming experience with every sip.

Another remarkable botanical is the Bali pomelo, a citrus fruit native to the island of Bali, featured in the East Indies Bali Pomelo Pink Gin. Larger and sweeter than grapefruit, pomelo offers a delightful balance of sweetness and tartness. The infusion of Bali pomelo gives this gin a bright, zesty flavour, with a natural pink hue that makes it as pleasing to the eyes as it is to the palate. It's the perfect choice for a refreshing gin cocktail, capturing the spirit of Bali.





For a richer, spicier profile, the East Indies Banda Fine Spiced Negroni Gin showcases nutmeg and mace, two iconic spices from the Banda Islands. These spices have a long history in the spice trade, and their aromatic depth adds a warm, inviting complexity to the gin. Together, they create the perfect base for a Negroni, transporting you to the spice-laden islands of Banda with every sip.

East Indies Gin isn't just a drink; it's an invitation to explore the flavours of the archipelago. Whether you're sharing it with friends or enjoying a quiet moment, East Indies Gin transports you to the heart of Indonesia, offering a new experience with every sip. It's time to discover the extraordinary—because in every bottle, there's more than just gin. There's a story waiting to be savoured.