

# Spice Islands Distilling Co. Is Redefining What Indonesian Spirits Can Be



We never set out to follow. From day one, our mission has been to craft spirits that speak of where we're from and this year, that story was heard loud and clear.

At the 2025 World Gin and Liqueur Awards, our EAST INDIES GIN collection picked up multiple wins, from Gold for Archipelago Dry and Banda Negroni Gin, to design awards that celebrate not just what's inside the bottle, but how we bring it to the world.

Each of our expressions is rooted in place. You'll find torch ginger, andaliman pepper, Bali pomelo, and even Banda nutmeg, all sourced through close relationships with local growers across the archipelago. These ingredients aren't just flavour notes.

They're stories. And they're what make our gins unmistakably Indonesian.



We're not interested in replicating classic gin styles. We're here to chart our own path, one that brings the richness of Indonesia's terroir into every pour.





And it's not just gin. Our **NUSANTARA COLD BREW**, made from hand selected Arabica beans from Aceh, Toraja, Java, and Kintamani, also earned Silver and Country Winner at the World Liqueur Awards. With bold roast character and smooth complexity, it's become a favourite behind the bar and not just here at home.

This is just the beginning. As global drinkers search for spirits with deeper provenance and honest character, we're proud to be putting Indonesia on the craft distilling map, bottle by bottle, botanical by botanical.