

# A New Chapter of Flavour Inspired by Botanicals



As botanicals continue to influence drinking culture worldwide, they are quickly becoming one of the most defining flavour movements of the moment. Drinkers everywhere are seeking flavours that feel authentic, local, and naturally expressive, a shift that is reshaping modern drinking culture. In bars, cafés, and home bars alike, botanical-forward profiles are gaining momentum, especially those built on indigenous ingredients. Today's drinkers don't just want flavour; they want a sense of place, herbs, spices, and stories carried in every sip.



This global movement toward botanical, artisanal spirits aligns perfectly with what we create at Spice Islands Distilling Co. As consumers grow more adventurous and quality-minded, spirits rooted in regional identity are standing out as both modern and meaningful.

Indonesia has been celebrated for its natural abundance for centuries. Early explorers described the East Indies as a land overflowing with pepper, nutmeg, cubeb, and cloves. Today, the archipelago is home to 10% of the world's flowering plant species, making it one of the richest botanical landscapes on earth and a dream for distillers.



East Indies Gin is our tribute to this legacy. Crafted in Bali using handmade Carl stills from Germany, it blends exotic Indonesian botanicals with the finest Macedonian juniper to create a smooth, expressive gin that captures the true spirit of the Spice Islands.

Indonesian botanicals hold a remarkable diversity of uses — for flavour, aroma, and, most importantly, for shaping the very essence of the gin itself. They give the spirit a distinctive character and a sense of pride, allowing it to stand confidently as a product of Indonesia. From regionally unique herbs, spices, and botanicals such as Kecombrang, Bali Pomelo, Andaliman Pepper, and Bandanese Mace, to ingredients deeply woven into Indonesia's culinary heritage like Clove, Cassia Bark, Strawberry, Ginger, Nutmeg, and many more, these elements make East Indies Gin far from an ordinary. It is the finest craft gin born of Indonesia.





Nusantara Cold Brew carries this same philosophy into coffee. Named after the old Javanese term for Indonesia, it is made using slow-brewed arabica beans from Aceh Gayo, Toraja, Java, and Kintamani — resulting in a deep, rich liqueur with more than ten times the coffee concentration of other brands.

In Indonesia, coffee is deeply rooted in culture and daily ritual, from traditional “Warung Kopi” gatherings to the refined craft roasters, each region offering its own distinctive profile. By integrating this heritage into a fine liqueur, Nusantara Cold Brew elevates coffee beyond its familiar form, presenting a sophisticated fusion where the intensity of cold-brew extraction meets the warmth and structure of alcohol.

As botanical exploration rises to the forefront of global flavour trends, Indonesia’s natural richness is stepping confidently into the spotlight. And at Spice Islands Distilling Co., we are proud to share the flavours and stories that have shaped our islands for generations.