Singaporeâ??s Distillius Wins Big at 2026 Asia World Spirits Competition

Description

default watermark

Singapore-born craft distillery **Distillius** has swept the top honours at the 2026 Asia World Spirits Competition, with all three of its submitted expressions receiving medals, and its pandan liqueur *Super Pandan* named Best in Show Liqueur.

default watermark
EPIQUE LIQUEURS
SUPER
PANDAN
PANDANUS AMARYLLIFOLIUS LIQUEUR
Distillery
CRAFT DISTILLERY

Image: Distillius

A clean sweep for the young Singapore distillery

Distillius, a hospitality-driven craft distillery that creates equatorial-inspired spirits and liqueurs, entered three expressions into the competition this year and walked away with six accolades between them. **Super Pandan** took home *Best in Show Liqueur*, *Best of Class Botanical/Herbal Liqueur* and a *Double Gold Medal*, progressing through every stage of the blind-tasting process to reach the competitionâ??s top liqueur honour.

The **MO Bar x Distillius Old Tom Gin No. 1**, a collaboration with the bar team at Mandarin Orientalâ??s MO Bar, was awarded *Double Gold* and named *Best of Class* for Old Tom Gin. Rounding out the wins, **Arveau**, billed as Singaporeâ??s first equatorial aperitif, took home a *Gold Medal*.

default watermark

default watermark
EPIQUE LIQUEURS
SUPER
PANDAN

Image: Distillius

Reinventing a familiar Southeast Asian flavour

At the centre of the wins is Super Pandan, which takes one of Southeast Asiaâ??s most recognisable flavours and reimagines it for the contemporary bar. Bottled at 20 per cent ABV, it moves pandan beyond its usual associations with kaya and desserts, translating its distinctive aroma into a liqueur designed for modern cocktails.

â??Pandan is a flavour that is immediately familiar to so many of us in this part of the world, but we wanted to explore what it could become in a completely different context,â?• said Peter Teo, Co-Founder and Creative Director of Distillius. â??For it to receive this level of recognition, particularly through blind tasting, is an incredible moment for us.â?•

default watermark

default watermark

Image: Distillius

A gin built for one specific martini

The MO Bar x Distillius Old Tom Gin No. 1 had a more collaborative origin story. Co-created with MO Bar specifically for its signature Old Tom Martini, the gin combines mandarin, osmanthus and mango with Sauvignon Blanc added to the wheat base spirit, resulting in a rounded expression built around exactly how the bar team wanted it served.

Arveau, meanwhile, draws on European aperitif traditions but reinterprets them through equatorial botanicals: torch flower, ginseng, galangal, calamansi, mandarin, cloves and gentian root come together in a botanical, bittersweet profile designed to be enjoyed over ice, lengthened with soda, or used in pared-back cocktails.

default watermark

default watermark

Image: Distillius

The craft behind the accolades

â??Each of these spirits presented a very different challenge from a distilling perspective,â?• said Philibert Gandy, Head Distiller at Distillius. â??What connects them is our focus on balance and on creating flavours with a clear sense of place. To see all three recognised through blind judging is something we are extremely proud of.â?•

The Asia World Spirits Competition sits within The Tasting Allianceâ??s portfolio of international wine and spirits competitions, which also includes the San Francisco World Spirits Competition and New York World Spirits Competition, with entries evaluated through blind tasting by panels of industry judges.

default watermark

Image: Distillius

Where to try it

The six accolades come as Distillius continues to build its presence across Singaporeâ??s bars, restaurants and retail. Super Pandan and Arveau are available to purchase online from Distillius and at Chip Bee Bistro, 44 Jalan Merah Saga, #01-48, Singapore 278116.

Image: Distillius

2026 Asia World Spirits Competition results

- Super Pandan â?? Best in Show Liqueur, Best of Class Botanical/Herbal Liqueur, Double Gold Medal
- MO Bar x Distillius Old Tom Gin No. 1 â?? Best of Class Old Tom Gin, Double Gold Medal
- Arveau Aperitif â?? Gold Medal

default watermark

Image: Distillius

For those keen to explore more of Singaporeâ??s home-grown drinks scene, check out our coverage of Distilliusâ?? Twofold pizza and spritz pairing and Negroni Week 2026 in Singapore.

Date Created
24/09/2026

Author
meichua

default watermark