

SAFFIRE – AN ICON DEVELOPMENT FOR TASMANIA

Saffire Freycinet's concept and design are like no other in the country, capturing the essence of this unique region and connecting with its environment to bring an authentic and enriching experience for its guests.

Distinct in its design, exclusive in its features and set apart by its approach to individually tailored experiences and service, Saffire features 20 accommodation suites, each with sweeping views of Great Oyster Bay and the Hazards Mountains and complete privacy from the neighbouring suites.

Tasmania's freshest produce and finest wines and beers are showcased in Palate restaurant and The Lounge bar. All guests can restore their wellbeing in the premium spa facilities and on-site gym.

Exclusive Signature Experiences access little-known areas of the Freycinet Peninsula, and a range of other experiences and activities can be tailored to suit guests' desires.

ARCHITECTURE

Designed by award-winning Tasmanian architects Circa Architecture (formerly Morris Nunn and Associates), the buildings are conceptually organic, reflecting the surrounding environment. Saffire evokes a connection to the sea, through references of waves, sea creatures, sand dunes and a flowing, organic form.

The design of Saffire is distinctly unique and recognisable, just like its location. The unmistakable Hazards Mountains are framed in the main building's roof line, and the suites present like waves peeling on the shores below.

The roof is made from curved Tasmanian wood beams, built in a ribbed structure with ply overlay which forms a smooth underlay for the Polyme membrane. Although complex in concept, the build and look of the roof present a very simple view without dominating the entire structure. The glass used has a very low percentage of reflectivity, allowing for maximum impact when viewing the surrounding coastal beauty both during the day and at night.

SUITE DESIGN

Saffire takes its inspiration from the colours of the Peninsula – the pink granite of the Hazards Mountains, the white sandy beaches, sapphire-blue waters and the grey-green of the native bushland. The aim was to connect the Saffire experience to the surrounding environment, seamlessly joining the outside with inside to create a relaxing and rejuvenating retreat.

Saffire's use of timber, stone and leather encourages an authentic, tactile experience, bringing the beauty and depth of nature into all facets of this exclusive property. Where possible quality Tasmanian products

and designers have been used to create a unique sanctuary that is soothing and healing, bringing an overall feeling of wellness and calm.

Each luxuriously appointed suite has been designed to maintain utmost privacy while taking in the views and natural light. Inside you will find the highest quality in finishes with an eclectic mix of classic and contemporary furnishings providing a distinct feeling of coastal freedom unique to Saffire.

PALATE RESTAURANT

From early morning to late evening, food innovation in the kitchen does not compromise the true flavours of home-grown produce. Palate restaurant specialises in tailoring dining experiences to suit all guests. Multi-course degustation menus matched with the outstanding local wines are a speciality, with menus designed around what is fresh out of the water or the paddock on any given day. Alternatively guests can consult the chef for a masterful interpretation of their favourite dish, or choose from the a la carte menu.

Saffire's Executive Chef Hugh Whitehouse has had literally a lifetime of experience with fresh, natural produce. Growing up on a farm in New South Wales, he still remembers milking the cows with his father and tasting the milk while it was still warm, and wandering the orchard pretending to make jam with his sister.

Taking inspiration from these rustic origins, Hugh studied classic French cooking at the top-ranking Dolder Grand in Zurich and took Darley's at Lilianfels in the Blue Mountains to a "two hat" level, resulting in it being named "Best Regional Restaurant of the Year" by the Sydney Morning Herald Good Food Guide.

From recreating a favourite dish, to multi-course degustation menus expertly matched with wines, Hugh is committed to enhancing every dining experience. He will even pass on his culinary secrets in private cooking classes for guests.

WELLBEING

Soothe the busy mind and refresh the soul with a luxurious treatment in one of Spa Saffire's three retreat rooms. Experienced therapists will ease away the visible traces of a busy lifestyle on the body, using a mixture of eastern and western techniques and the latest technology including a steam and bespoke massage sanctum.

We have also developed our own signature line of products, uniquely featuring the benefits of pure blue sapphire dust, which you can take home to prolong the benefits of your Spa Saffire experience.

ACTIVITIES

Included in the Saffire experience is a broad range of activities that will offer innovative options for all styles of travellers and moods. From 30 minutes to half a day in duration, these activities enable guests to engage and connect with this stunning location.

EXPERIENCES

Saffire's Experiences have been designed for guests to deepen their East Coast discovery. With the Freycinet National Park on your doorstep, there's deserted islands, wild bushland and secluded beaches to explore.

If you are pushed for time or want to experience several things in one day, try the half-day Schouten Island experience, or take a Saffire Sparkling Cruise and admire the spectacular landscapes of the Freycinet Peninsula and Great Oyster Bay. Or you may choose to take a guided quad bike journey through the national park to Southern Friendly Beaches.

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