



An exclusive and unforgettable weekend hosted by International Wine Communicator of the Year Tyson Stelzer, showcasing the finest Tasmanian and French sparkling and still wines in partnership with Dom Pérignon and Krug.

Take a masterclass with Tyson and meet award-winning local producers over our signature degustation dining experience and truly exquisite wines – all set against the majestic Hazards of Freycinet.

To make a booking, [contact us directly](#).

RATES

The below rates include two nights at Saffire Freycinet (Friday 9th and Saturday 10th June), plus all meals, lounge beverages, signature experiences, additional *Sparkling Saffire experiences*, minibar and \$100 property credit.

Luxury Suites: \$4,800 / 2 ppl / 2 nights SOLD OUT

Signature Suites: \$5,400 per night / 2 ppl / 2 nights

Private Pavilions: \$6,200 per night / 2 ppl / 2 nights



PROGRAM

FRIDAY, 9 JUNE

12 noon - 2pm: Guests are welcome to arrive at their leisure for a casual sit down lunch in the restaurant.

2pm - 7pm: Spend the afternoon settling into your suite. If you prefer, Saffire will have a range of activities taking place including the Wineglass Bay lookout walk.

7pm - late: Cocktail style dinner kicking off with champagne Ruinart. While chefs Hugh and Todd have prepared a very special menu just for this dinner, it will be the local winemakers who star as they share some of their special sparkling, white and red wines with you throughout the evening.

SATURDAY, 10 JUNE

7am - 10am: À la carte breakfast at guests' leisure.

9am - 11am: A range of Saffire activities and experiences will be launched this morning, including the iconic Marine Farm tour and sparkling tasting, the Schouten Island sparkling and seafood cruise and Freycinet Vineyard tour and tasting! Please note that activities are limited in numbers, and will need to be booked in advance.

12noon - 2pm: Lunch is served on the terrace (weather dependent) with a BBQ, Saffire style, featuring local sparkling, white and red wines.

2pm - 4pm: Champagne Masterclass. A very special chance to join an interactive session hosted by International Champagne Writer of the Year Tyson Stelzer, comparing Dom Pérignon, Krug Grande Cuvée, Veuve Clicquot La Grande Dame and Dom Ruinart with Tasmania's flagship sparkling wines. And for those who prefer, there is always the spa to relax and unwind.

6:30pm - late: The ultimate degustation and immersion in the great wines of Champagne, Burgundy and Tasmania! Pre-dinner drinks hosted by Hugh, Todd, Tyson and the winemakers before moving in for the gala formal dinner around 7pm. The dinner menu has been designed especially for this evening by executive chef Hugh and head chef Todd. It will be a six-course menu with matching champagne, Chablis, red Burgundy and benchmark local wines.

SUNDAY, 11 JUNE

7am - 10am : À la Carte Breakfast at guests' leisure.