

SILVER WIND

ISA YACHTS 2014 (2018) LOA 43.63m/143'2" BEAM 8.3m/27'3" DRAFT 2m/6'7"



"I had a fantastic week aboard Silver Wind. My experience was beyond my expectations, not only is Silver Wind beautiful and comfortable, but the crew were perfect during the whole trip and we ate the best food ever. I can highly recommend Silver Wind to anyone. Muito obrigado!"

GUESTS 11 / CABINS 5 / CREW 8 / RATES FROM €165,000 PW / SUMMER WEST MEDITERRANEAN / WINTER WEST MEDITERRANEAN

SPECIFICATIONS

Cruising Speed	19 knots (max 26 knots)
Range	540 nm at 26 knots
Engines	MTU 16V 4000 M93L
Naval Architect	ISA Yachts
Exterior Designer	Andrea Vallicelli
Interior Designer	Nuvolari Lenard

THE YACHT

The 43.63 metre Silver Wind is the perfect choice for an action-packed superyacht charter in the Mediterranean. Built in 2014 by the Italian shipyard ISA, Silver Wind combines the very best of Italian yacht building and design for the ultimate charter yacht.

Her luxurious interior welcomes guests to a relaxed yet sophisticated environment designed by Nuvolari Lenard

– one of the hottest superyacht design studios rising in the past decade. Turning heads in every port she enters, her sleek exterior lines come from Andrea Vallicelli and that delicious dose of Italian style is combined with a need for speed. Silver Wind certainly lives up to her reputation as one of the fastest 40+ metre yachts on the charter market.



SPECIAL FEATURES

- 2018 exterior repaint and conversion for fifth cabin
- Master suite with noise cancellation
- Fabulous Nuvolari Lenard interior
- Kaleidescape movie player and Apple TVs
- Fast cruising speeds
- Deck jacuzzi
- RYA watersports centre
- Stabilisers at anchor (electric) and underway



CAPTAIN TORA EHRLICH

The dedicated crew of eight is led by Captain Tora Ehrlich who together provide one-of-a-kind charter experiences that are tailor-made to suit every itinerary. "I like to be involved with the guests and I love to offer personalised sunset lookout tours followed by a picnic basket and champagne.

Working on board a superyacht isn't just a job, it's a lifestyle, and that's why Silver Wind's crew are dedicated to making each and every charter a fantastic experience."

THE EXPERIENCE

Silver Wind offers guests plenty of opportunities to make the best of the superyacht life. The big sun pad on the aft area of the flybridge is perfect for sunbathing or watching the sunset, while the large oval seating area is great for relaxed summer lunching and adds to the relaxed atmosphere on board which so many guests return for.

One of Silver Wind's most popular drawcards, however, is the pace at which she moves from one exciting hotspot to another.

"Silver Wind is a very fast yacht and, combined with the entire crew's unparalleled knowledge of our cruising grounds, our guests can go from a hidden cove outside Saint Tropez to lunch in Monaco's glamorous Port Hercules quickly and in style," says Captain Tora.

"Every moment is one that is cherished, and the shallow draught of the boat also allows us to anchor at the best locations and swim spots, so our guests have an extra advantage!"

Combined with a shallow draft for private-bay and intimate marina access, and upgraded electric zero-speed stabilisers, you are assured of a smooth experience on board no matter the weather and are able to enjoy the comfy oversized sun pads and outdoor dining area non-stop.



THE CUISINE



CHEF BRONWEN JONES

Passion is what drives the chef on board Silver Wind. With over a decade's experience in some of the world's most revered kitchens, the Cordon Bleu-trained South

African chef Bronwen Jones has something unique to offer clients and she's excited about doing it.

That passion has led Jones to travel the world learning new skills and honing in on a wide variety of different cooking styles. From Japanese-inspired cheesecake to the finest Italian pasta, Chef Bronwen Jones delivers, and then some.

"I've got a multifaceted skill set," she explains. "In the past two years alone I've spent five weeks in Japan training at Tokyo Sushi Academy and Tsukiji Soba Academy under specialist Akila Inouye, as well almost a month in Thailand gaining knowledge and an understanding of authentic Thai cuisine.

I'm always striving to learn more and challenge myself. Earlier this year I also spent a month as a stagiaire at the 3-Michelin star Italian restaurant Da Vittorio in Lombardy, which has definitely helped me refine my Italian food. My passion leads me to all different styles."