



**Name:** *Ethereal*

**Built by:** Royal Huisman

**Place of build:** Holland

**Type:** S/Y

**LOA:** 58.04m (190.42ft)

**LWL:** 48.03m (157.58ft)

**Draught incl. keel:** 4.9m (16.10ft)

**Hull/superstructure:** "Alustar" Temper H321 aluminium for sheets and "Alustar" Temper H112 for extrusions

**Sail area:** Mainsail 542m<sup>2</sup>; staysail 235m<sup>2</sup>; jib 560m<sup>2</sup>; mizzen 266m<sup>2</sup>; mizzen staysail 458m<sup>2</sup>

**Propulsion system:** Hybrid propulsion: 2 x drive trains each consisting of a Caterpillar C18 (533kW @ 2100rpm) diesel engine and 300kW permanent magnet electric motor/generator

**Hull speed:** 17 knots

**Interior/exterior design:** Pieter Beeldsnijder Design

**Naval architect:** Ron Holland Design

**Captain:** Andrew Barry

of food and drinks. Expertly designed, the galley is located amidships to ensure maximum stability, and the chef has been provided everything within easy reach. Light wood and stainless steel make for a very airy feel and ensure it is easy to keep clean, while a treated dark natural cork tiled floor gives a nice warm feel. There is a stainless "pasta rack" situated on the central isle of the galley, which is a lovely feature for housing extra galley items – subtle red lights housed underneath emit an elegant glow at night, making it practical while underway without having to use bright lights that can interfere with navigation, etc. Regarding equipment, there is a custom-made gimbal for the Gaggenau oven and six-burner induction stovetop – a must on any sailing yacht deep sinks to provide the crew with practical washing up facilities and ample fridge/freezer space. An innovative feature is a custom-made upright door housing all the galley appliances – it contains a horizontal moving shelf with a brake that contains the built-in mixers with power points built into the cupboard, which is a great feature at sea as the chef can utilise the equipment without having to move the appliance for safety. The chef also has a built-in Gaggenau steamer and Paco jet, two Miele dishwashers and a Gaggenau conventional/microwave oven.

The design mission for *Ethereal* was to seek efficiency in energy use and resource consumption. She is an exciting and innovative luxury sailing vessel; the yacht's programme is to explore the world visiting locations rarely, if ever, seen. For this reason, the crew have been taken into great consideration throughout the design and build process, resulting in a yacht with good traffic flow aided by wide corridors – especially leading from the galley/service area through to the crew sleeping quarters – and efficient service areas. The crew mess is open to the galley with room for crew to eat and relax and there is a service area for plating in the galley with access to the lower deck salon and the pilothouse via a foot-operated sliding door – allowing for hands-free transportation

One of the major complaints from crew with regards to their ability (or inability) to be kinder to the environment is their lack of facilities on board, but on *Ethereal* this has been taken into consideration and there are facilities to categorise, segregate and recycle waste.

In addition to this, new fabrics for crew clothing have been introduced to help reduce on washing/drying and ironing – using the latest technology in organic fabrics interwoven