THE FRAMES LUXURY OUTBACK EXPERIENCE

SUSTAINABILITY AT THE FRAMES

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We're privileged to live and work in the pristine natural environment of South Australia's Riverland. It's vital that we strive to preserve and protect the natural beauty of this region, which is why we are Tourism Eco Certified, Green Leaders and have an approved Environmental Action Plan. From the get-go, a sustainable approach was taken to the design and building of The Frames and we pride ourselves in our environmentally friendly practises.



SUSTAINABLE DESIGN

Our retreats boast thermal efficiency through double-glazed windows, sun-control shades, superior insulation, and zone-specific air conditioning. Remote systems enable energy-saving control of appliances and LED lighting when rooms are unoccupied. Our eco-friendly pools utilize rainwater and solar heating, while our infrared saunas, crafted from renewable plantation wood, outperform traditional steam saunas in energy efficiency.

SUSTAINABLE PRACTISES



Our retreats offer Tesla charging and uses electric carts for staff. We've equipped them with water and energy-efficient appliances, harvest rainwater, and utilise a bio sewerage system for recycling greywater in our irrigation. The gardens, planted with drought-resistant native species, are irrigated by under-surface drippers. We enrich the soil with grape marc from winemaking, ensure thorough recycling including coffee pods—and use compostable materials. Our tableware, sanitized in dishwashers, supports our commitment to sustainability by avoiding single-use items.

SUSTAINABLE EXPERIENCES



The Riverland region is the star of the show, and we encourage you to experience it on foot, by complimentary e-bike, or on one of our eco-friendly water-based tours which use a combination of electric and four-stroke outboard motors to minimise emissions. Our guides are proud Riverland locals, so sharing the region's sustainability story comes naturally to them. Owners Cathy and Rick, with a background in citrus and grape farming, feature their own produce in The Frames' culinary delights.