

Wine Drops

Brief


The Thesis Design Project proposes 'Wine Drops' - a space for a sommelier that will house a wine cellar and multi-purpose rooftop space. The project has provided an opportunity to explore how the study of wine can be enhanced and amplified through the use of structure and materials to create a place that combines educational and social activities in a sophisticated way.



Sommelier




Courses



To keep the wine in the right conditions
it must be stored horizontally in an
environment with a specific humidity and
temperature and must not be
exposed to direct sunlight.

Wine Cellar

A row of wine glasses filled with red wine is set on a table. The glasses are arranged in a line, receding into the distance. The background is dark and filled with out-of-focus lights, creating a bokeh effect. The lighting is warm and focused on the glasses, highlighting the liquid inside. The overall atmosphere is elegant and sophisticated.

At the end of this journey the customers
will be able to put into practice what
they have learned with a professional
wine tasting

Wine Tasting

Location



The St. Pancras waterpoint was built in 1872 and it is an extremely significant Grade II listed building designed by Sir George Gilbert Scott.

Aerial View



St. Pancras Waterpoint




One of the reasons that led me to choose this use was the proximity // to the high-end residential redevelopment of the Gas Holders.

Aerial View



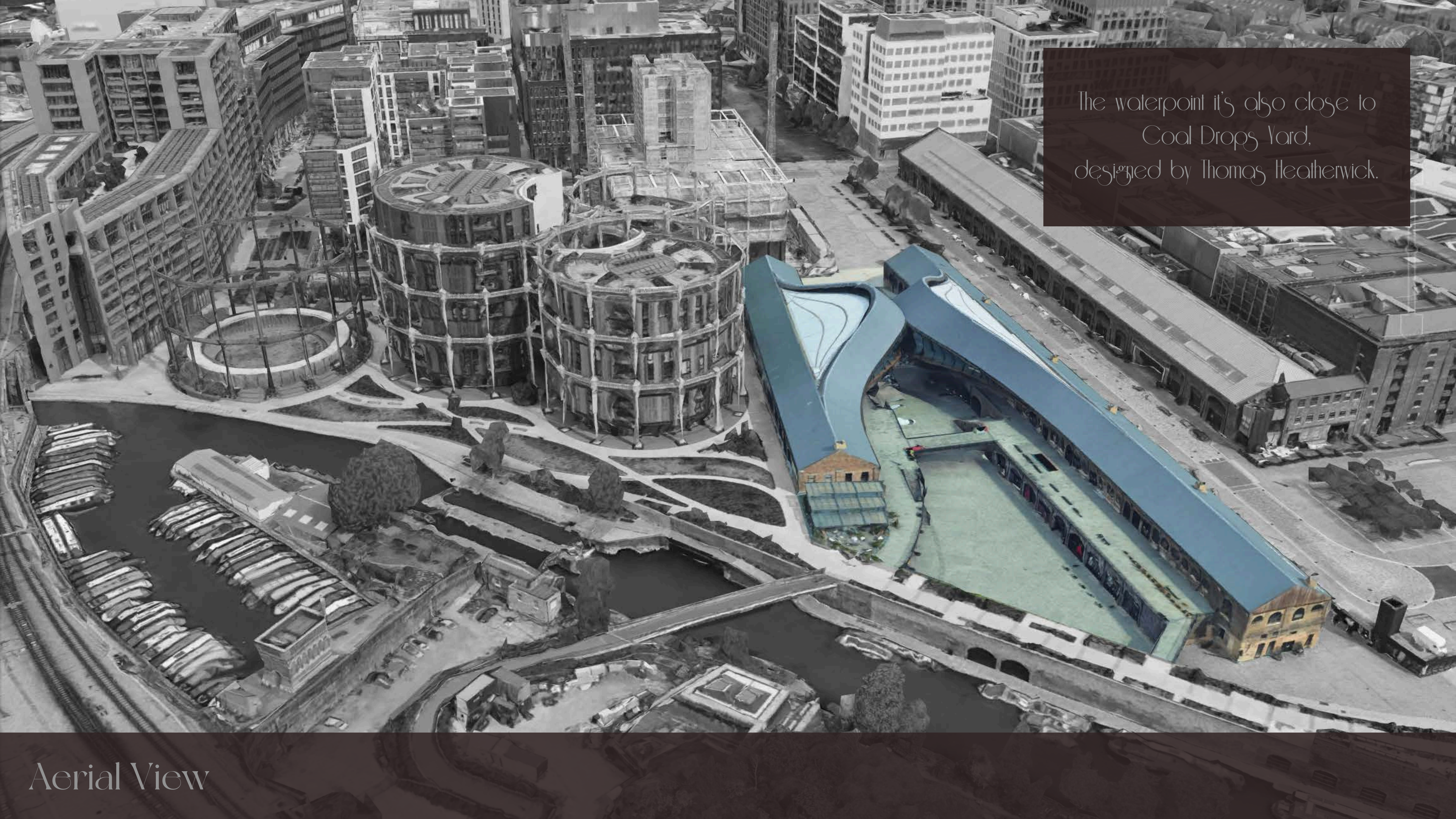
Gasholders



*"When a neighborhood
has this kind of beginning,
just imagine where it can go"*

Monocle 2016

Gasholders

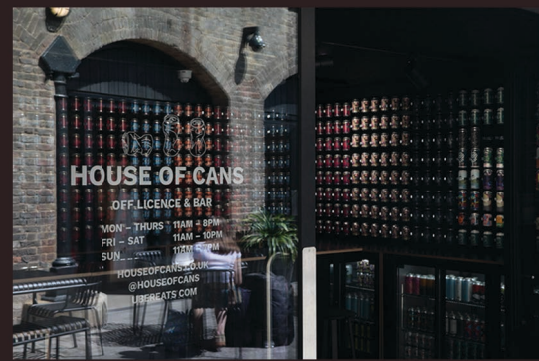
An aerial photograph of a city street grid. A modern building with a blue roof and green courtyard is highlighted. To its left are several circular buildings with exposed steel frames. The surrounding area consists of older, multi-story buildings and a parking lot with many cars.

The waterpoint it's also close to
Coal Drops Yard,
designed by Thomas Heatherwick.

Aerial View



Coal Drops Yard



Hospitality

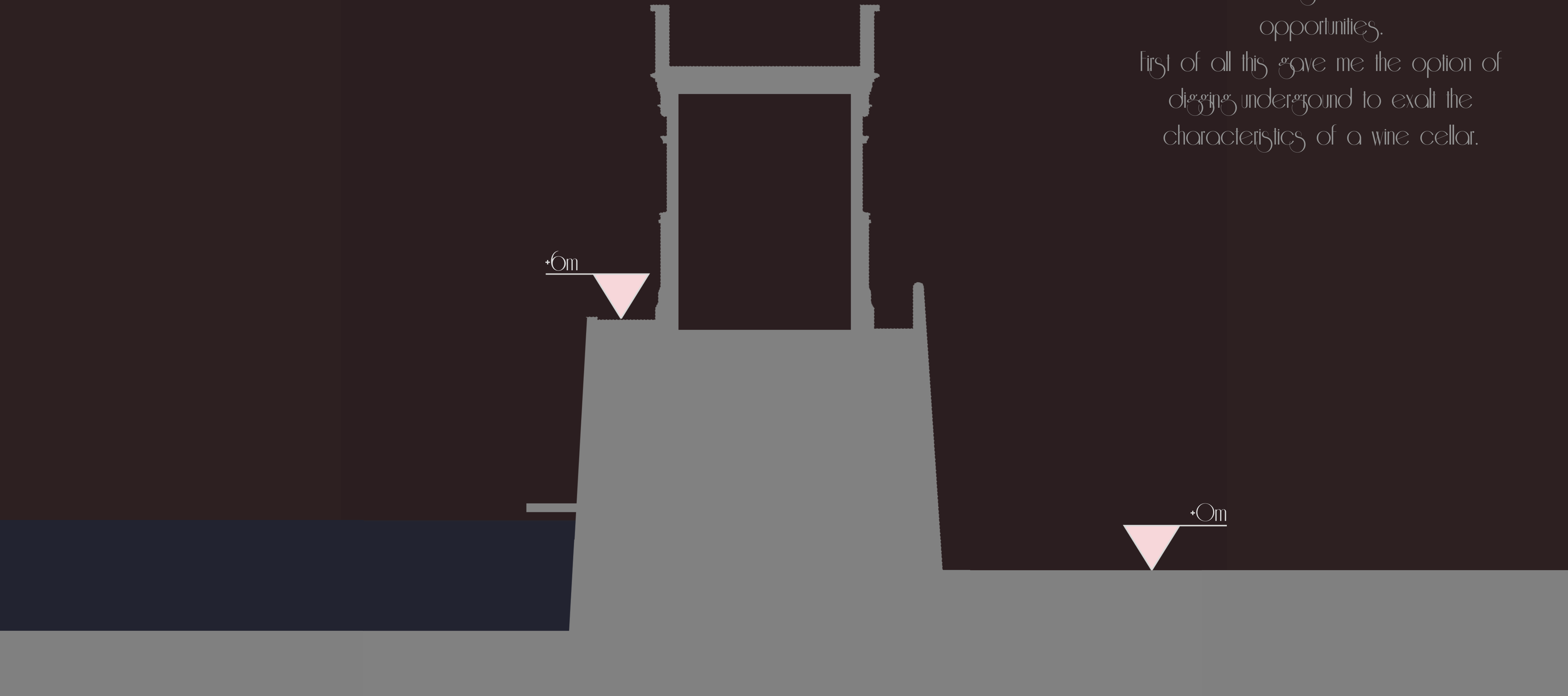


Retail

Topography

The waterpoint is located on a raised level, creating three attractive opportunities.

First of all this gave me the option of digging underground to exalt the characteristics of a wine cellar.



Second, having the access on a lower level allows the entrance to be reached by car

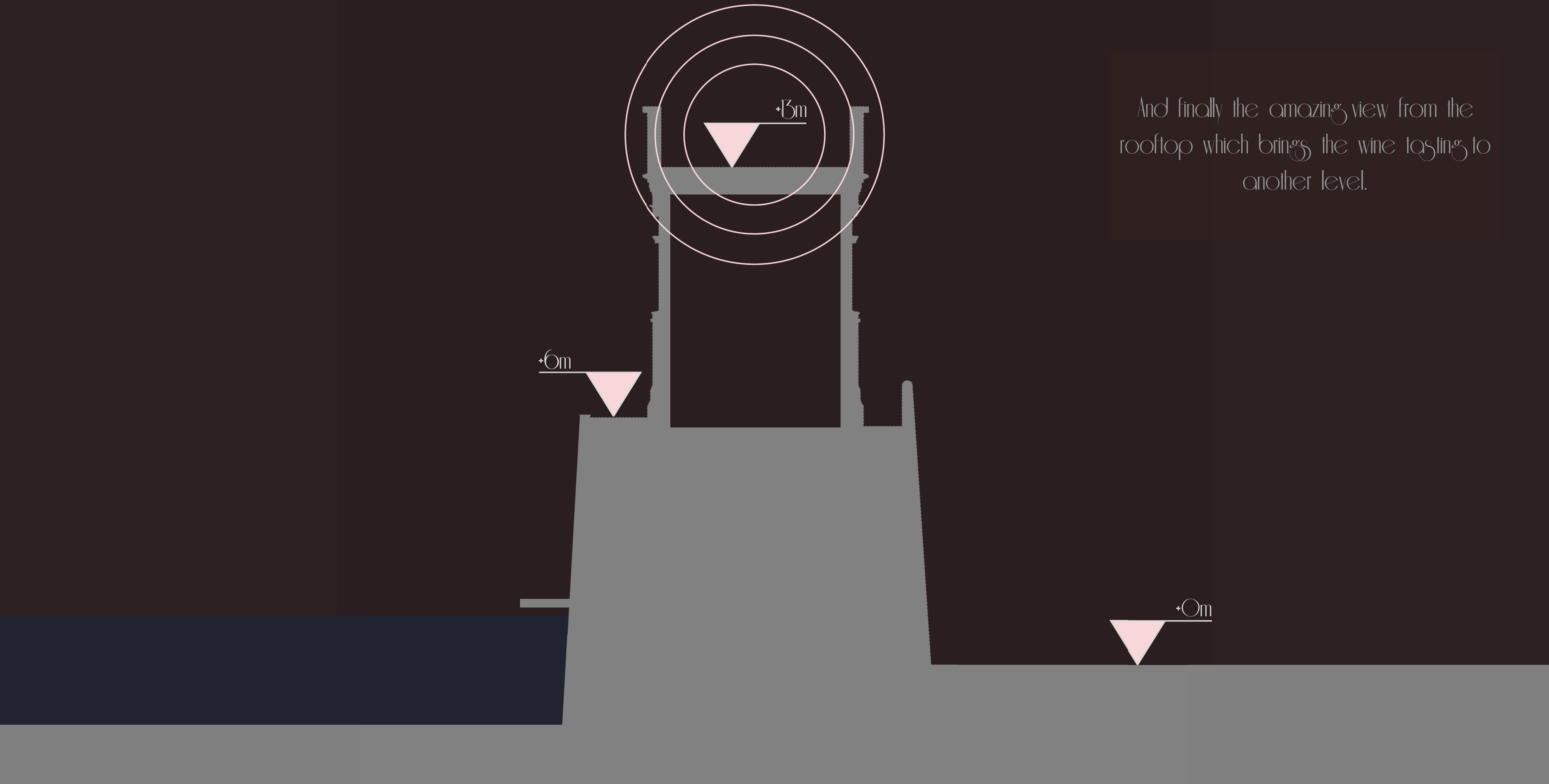


Access

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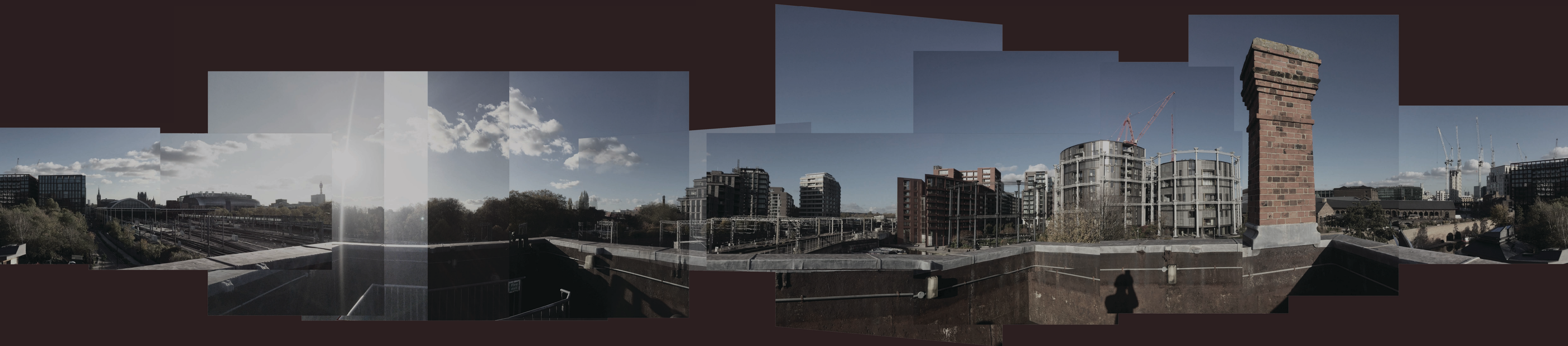


Access



And finally the amazing view from the rooftop which brings the wine tasting to another level.

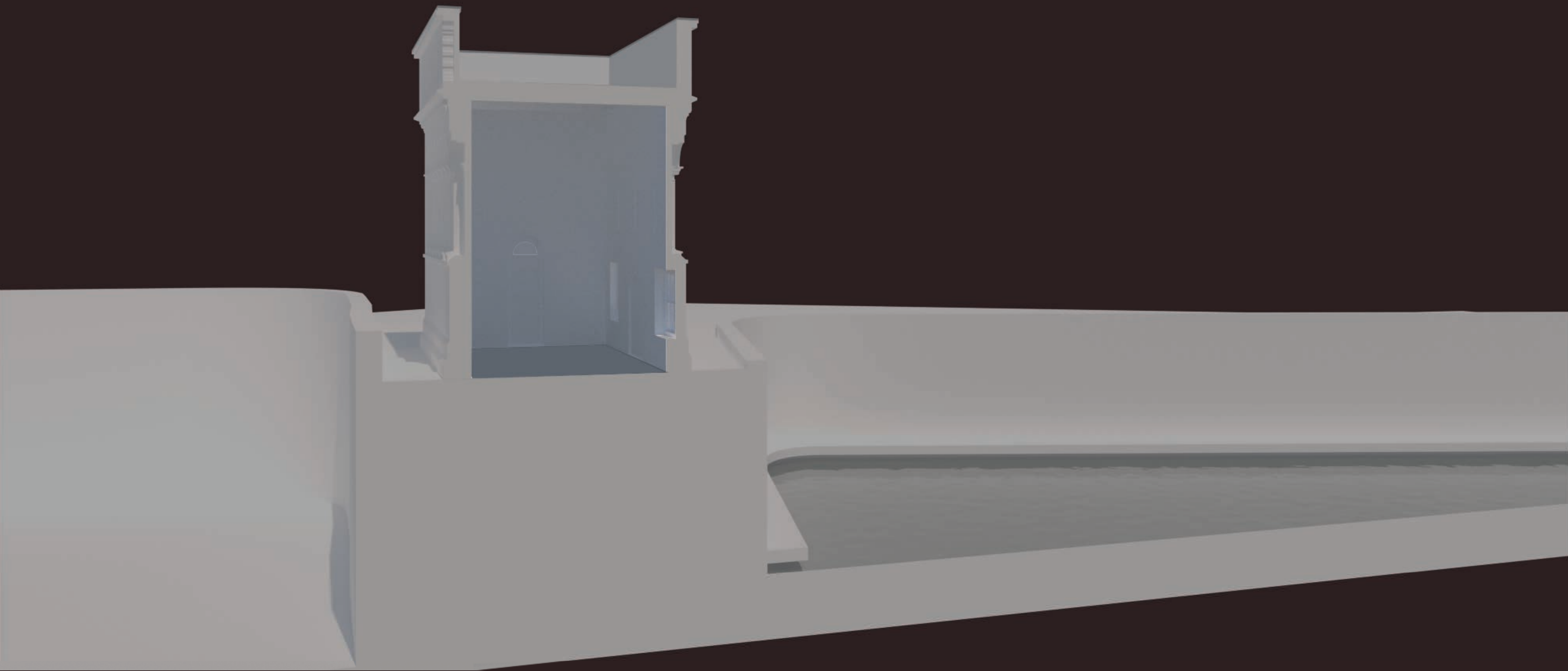
View



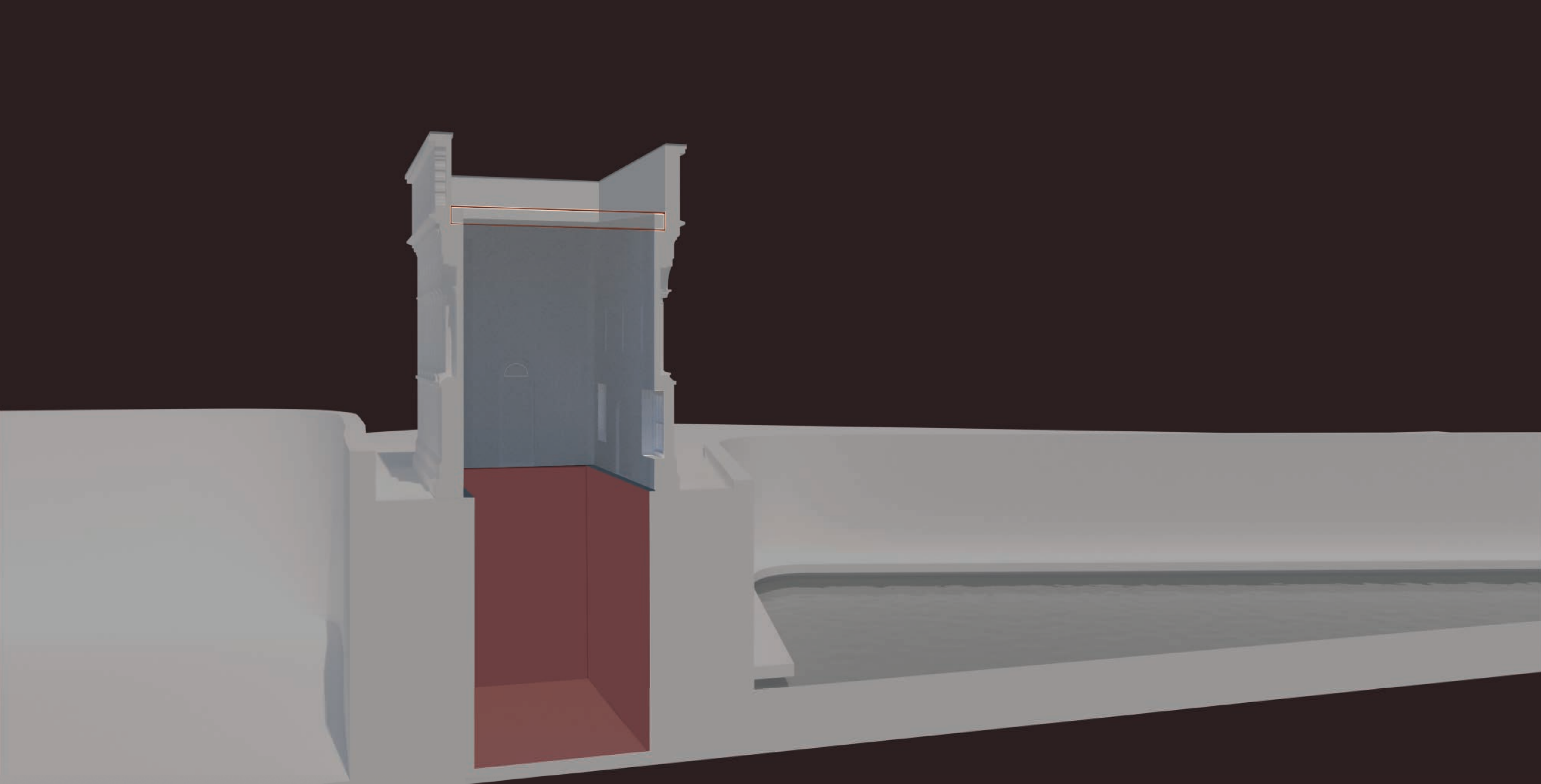
View

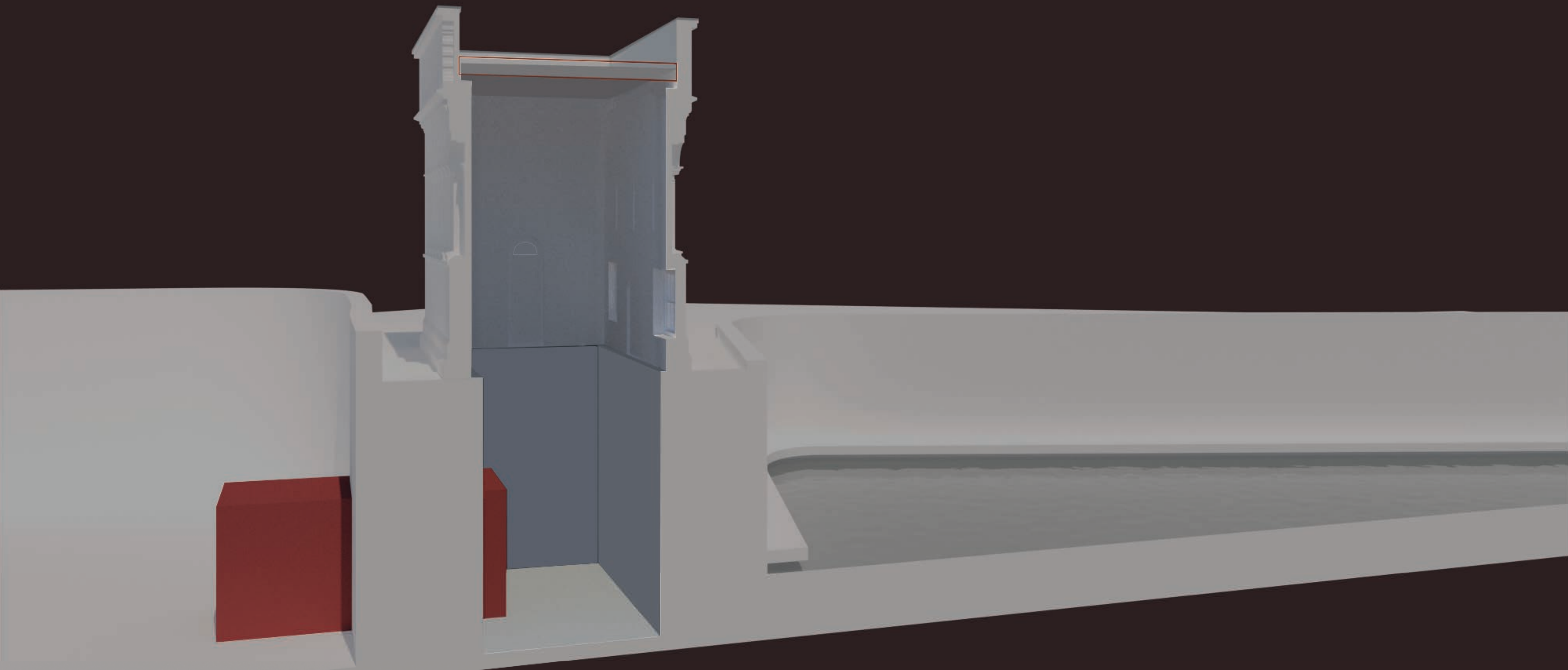
Spatial Strategy

The strategy towards the alteration of the existing site involves the removal of the existing floors and excavation to create a new quadruple height volume that sits below and above the original ground level. This allows an entrance to be formed at the lower level where a new lobby space is inserted into the retaining wall. The real architectural value of the building is found in the facades so the interior walls have been lined with a dark glass skin. Vertical wine storage lines three sides of the volume and then floors connected by staircases are inserted. Lastly a glass box is placed on the rooftop.

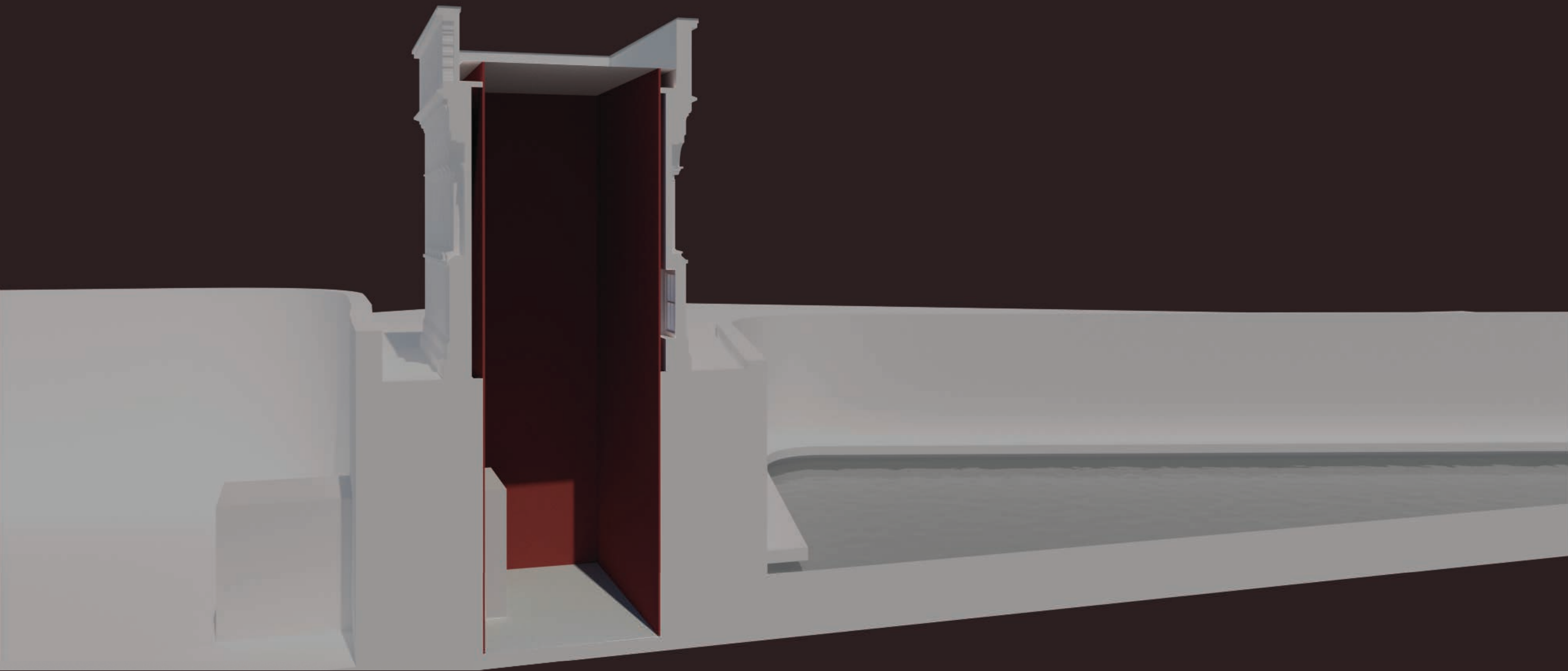


Existing

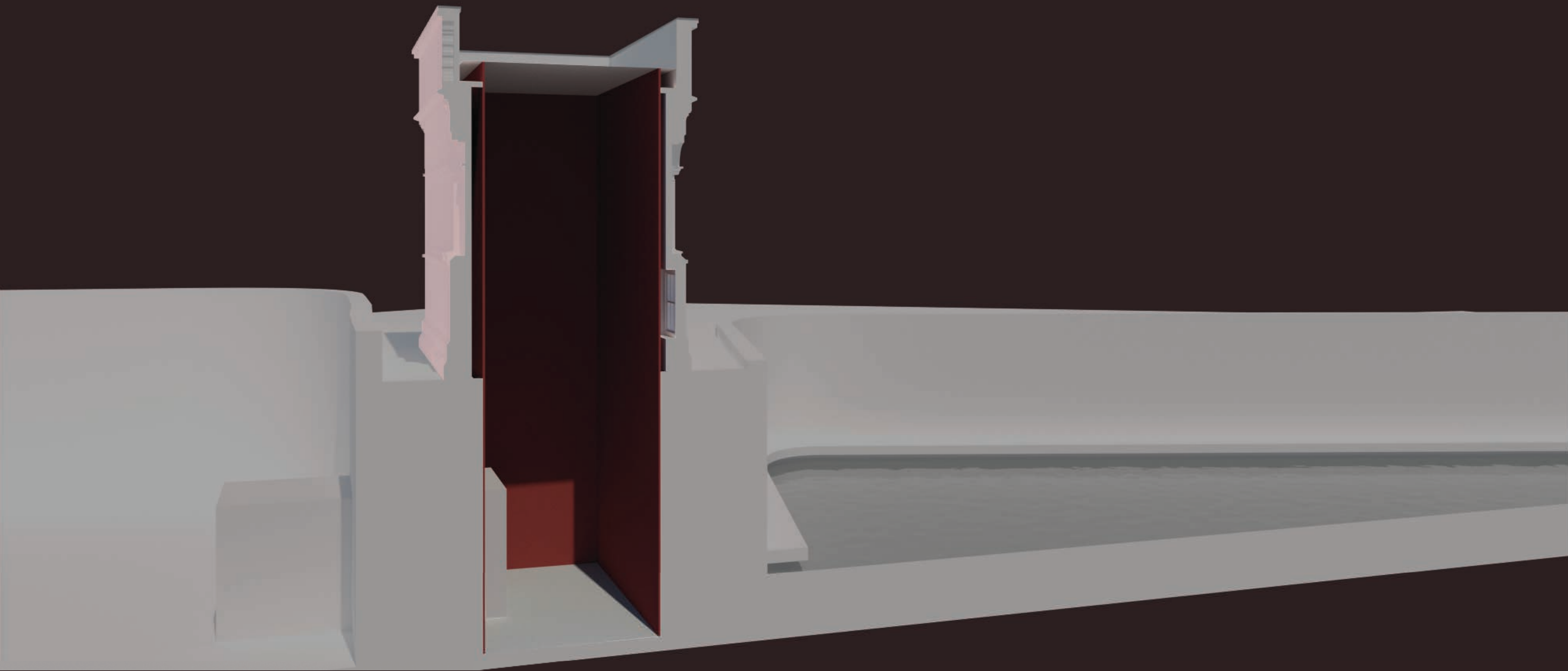




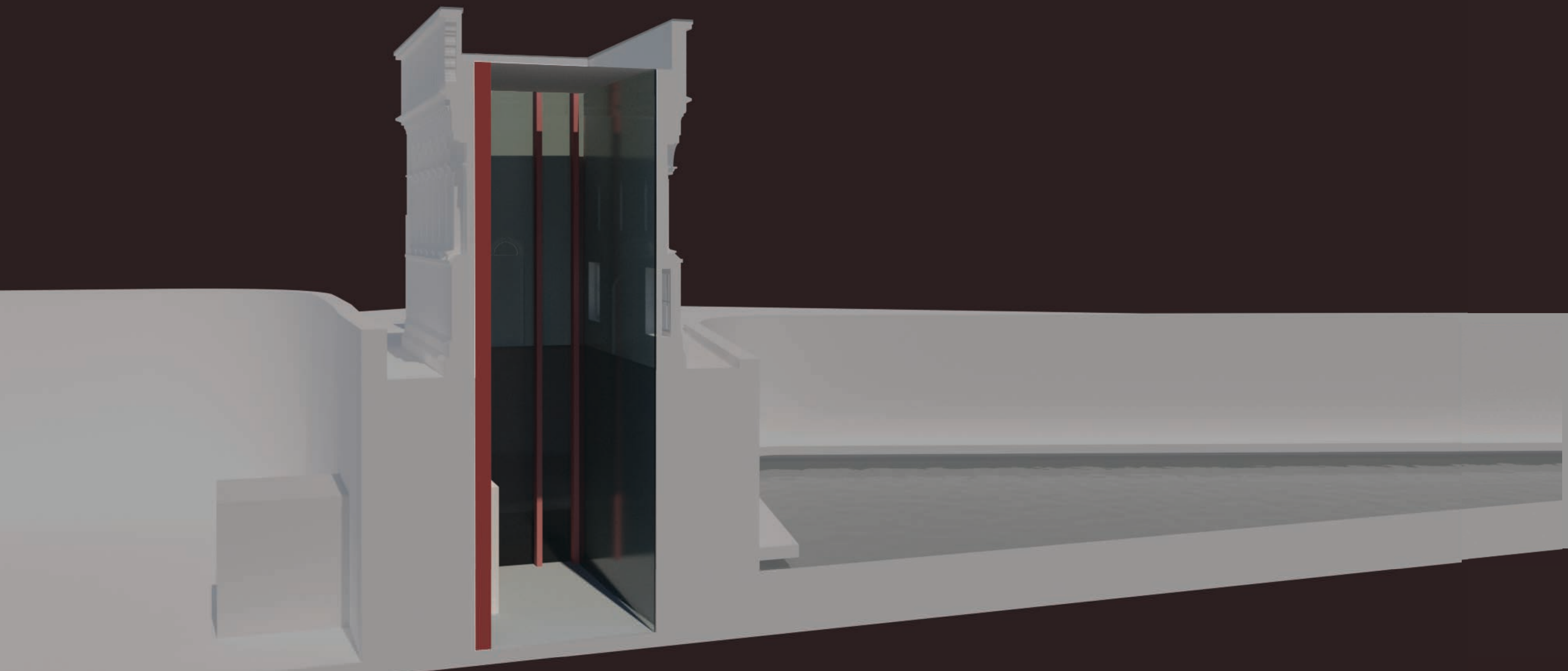
Insertion



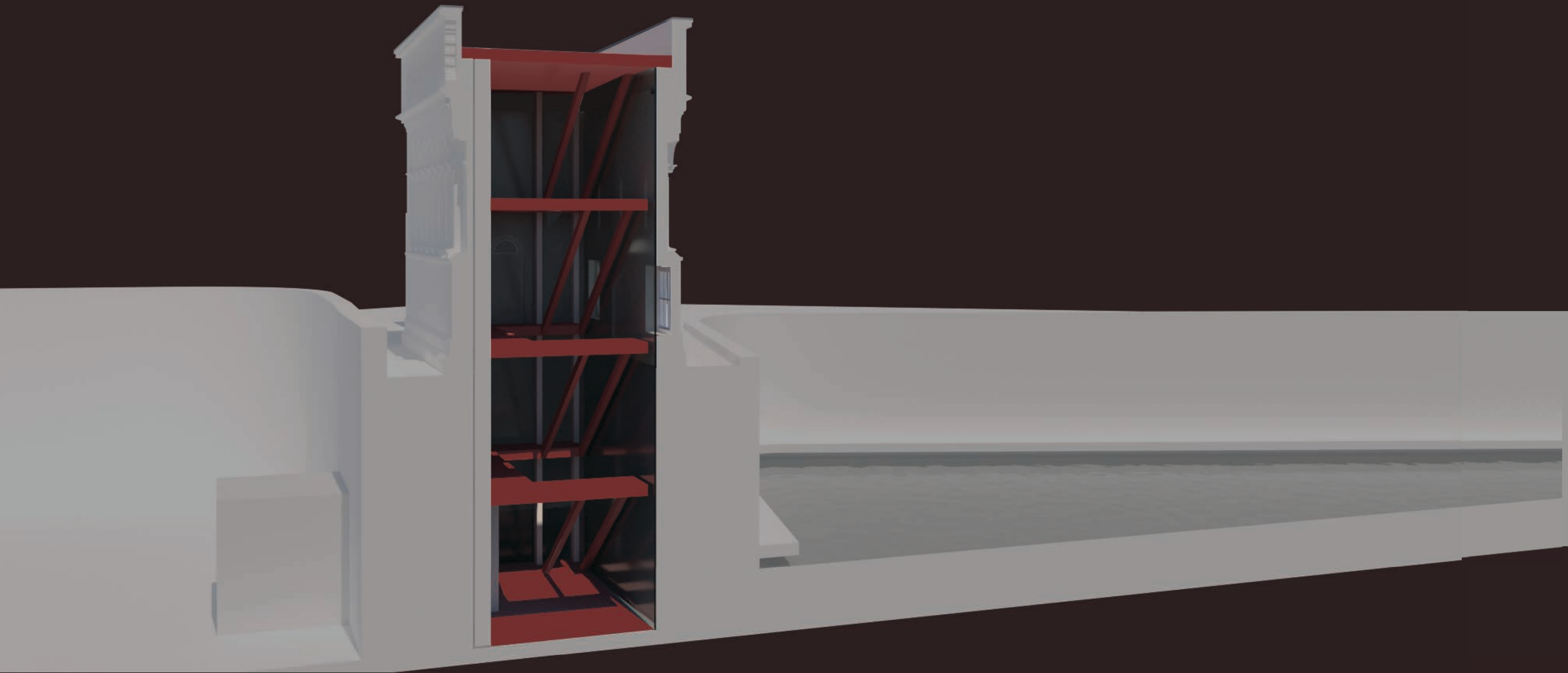
Skin



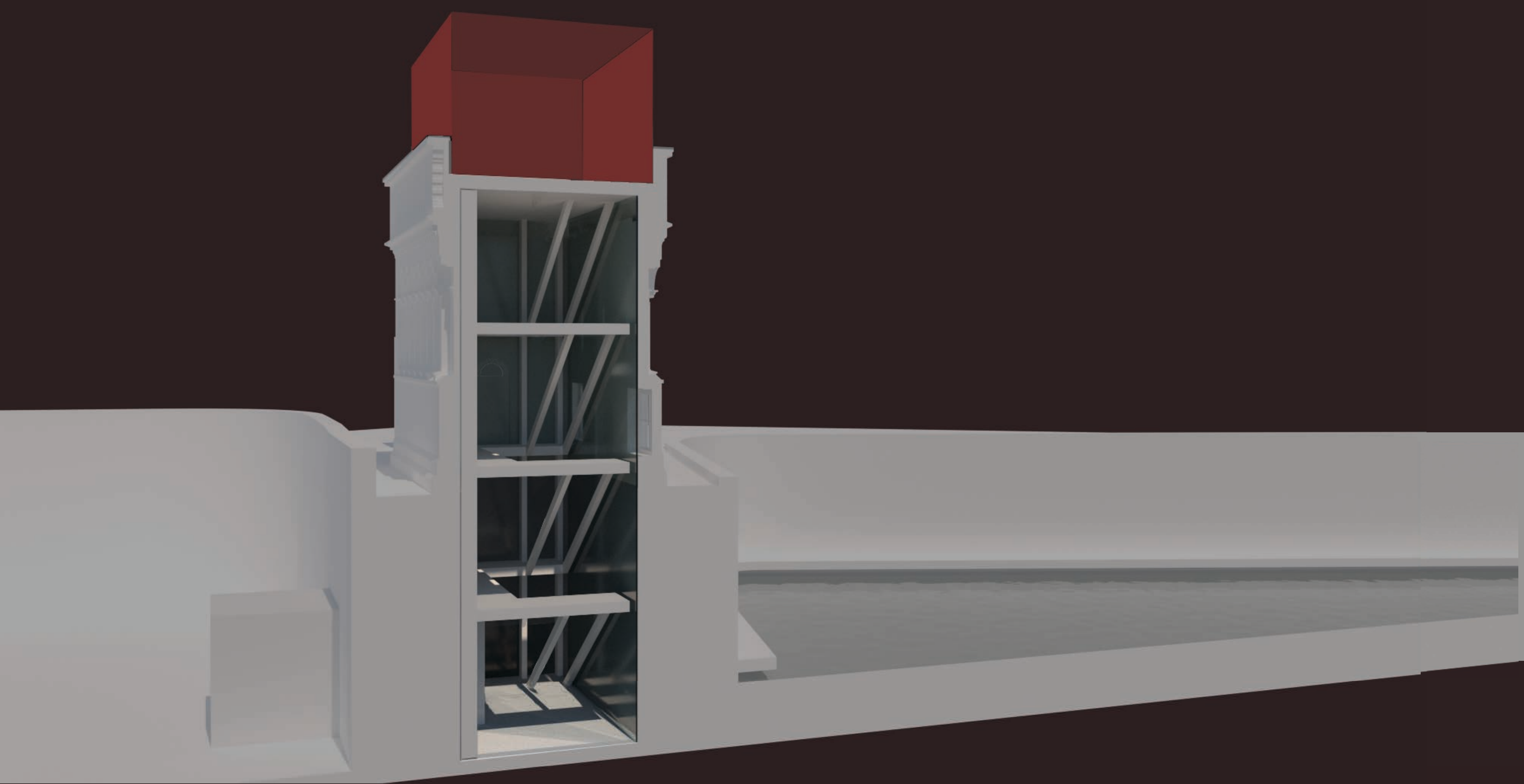
Skin



Wine Storage



Circulation



Top

Materials

The materials I've chosen to use come from the wine bottles and from the wine barrels.



Cork and Glass




Oak and Steel

This material palette represents the wine cellar, the black reflective metal is used for the skin and gives a feeling of greater depth to the space, the dark oak is used for the structure, cork for the flooring to muffle the sound of footsteps and enhance the feeling of silence of an underground cellar and chrome steel and leather for the details.



Wine Cellar

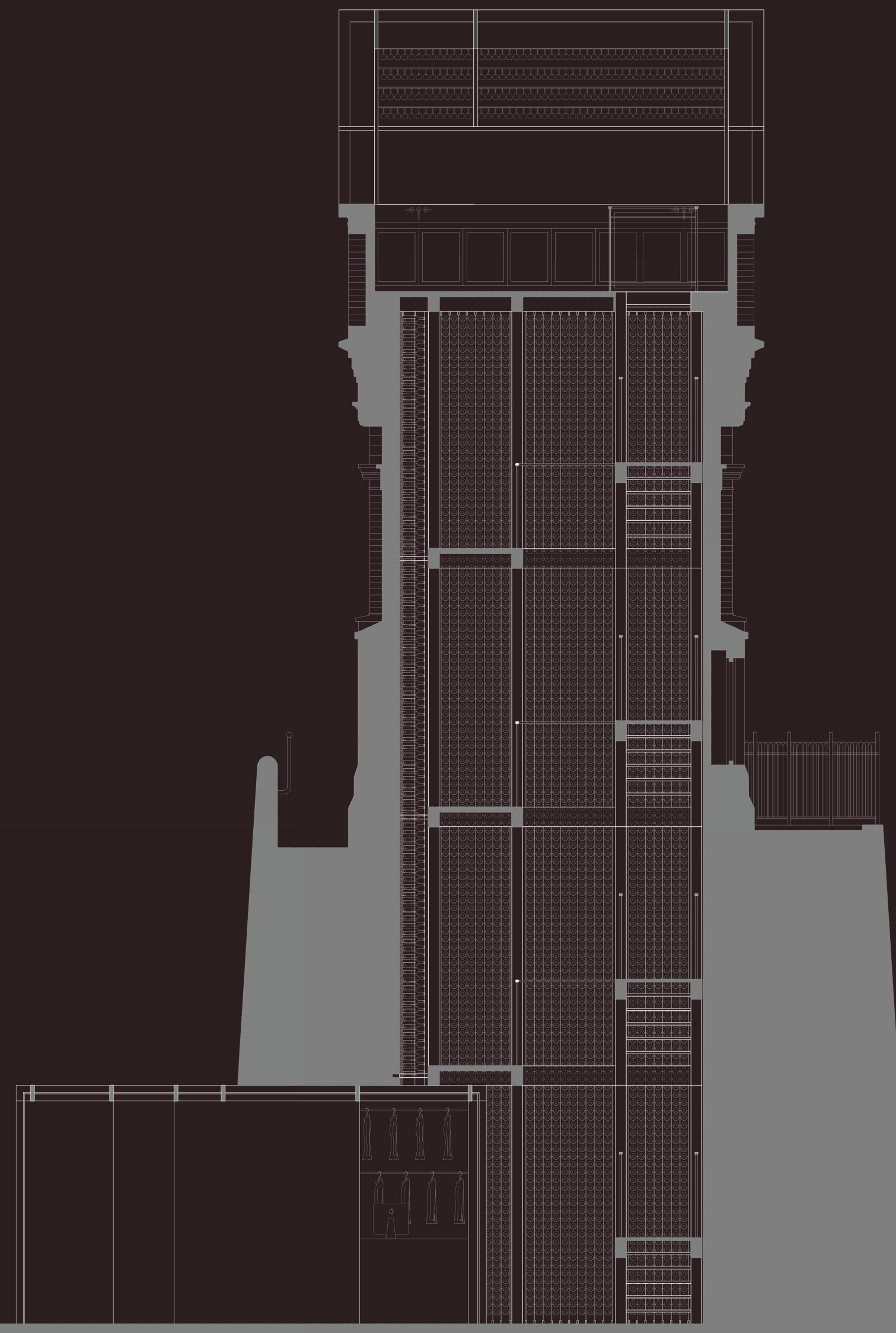
A photograph showcasing a variety of materials. In the foreground, a rectangular tile with a light, porous matrix and embedded pieces of recycled wine bottles in shades of green and brown sits on a cork board. To the right, a roll of dark brown leather is partially unrolled, revealing its inner lining. The background features a vertical wooden plank and a dark, reflective surface.

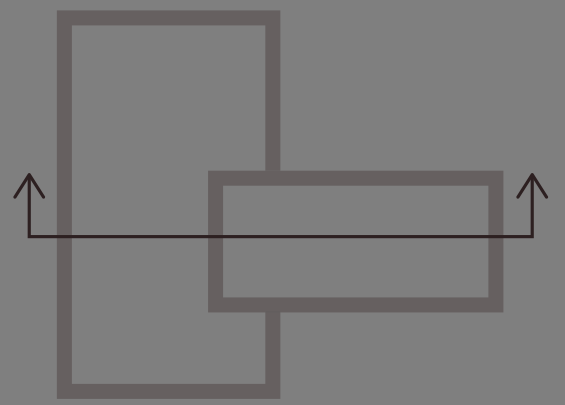
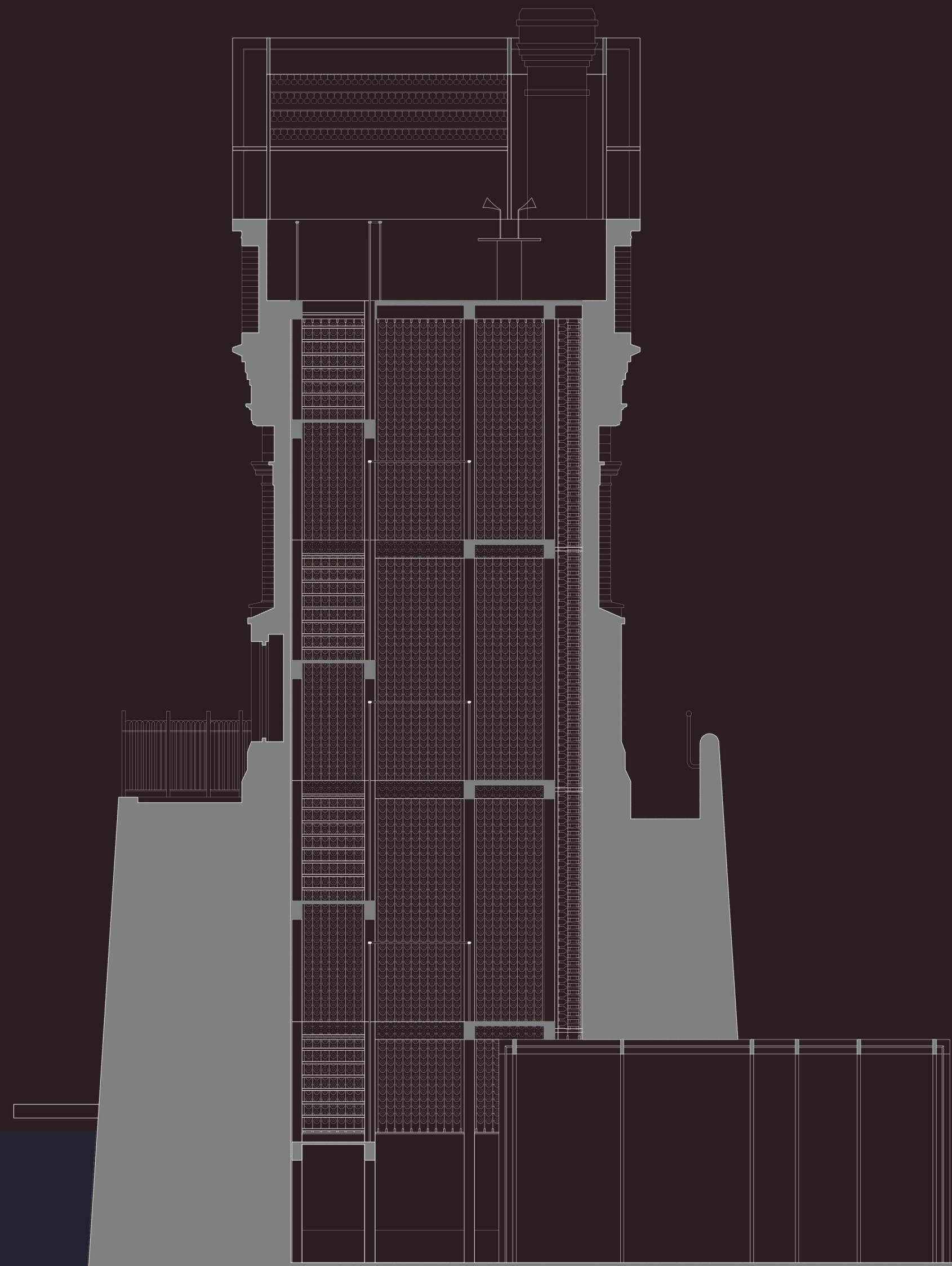
The second material palette follows the same logic but on lighter tones to highlight the fact that after a journey of study through the darkness the customer finally reaches the light rooftop and tastes wine. This tile is made out of recycled wine bottles.

Rooftop

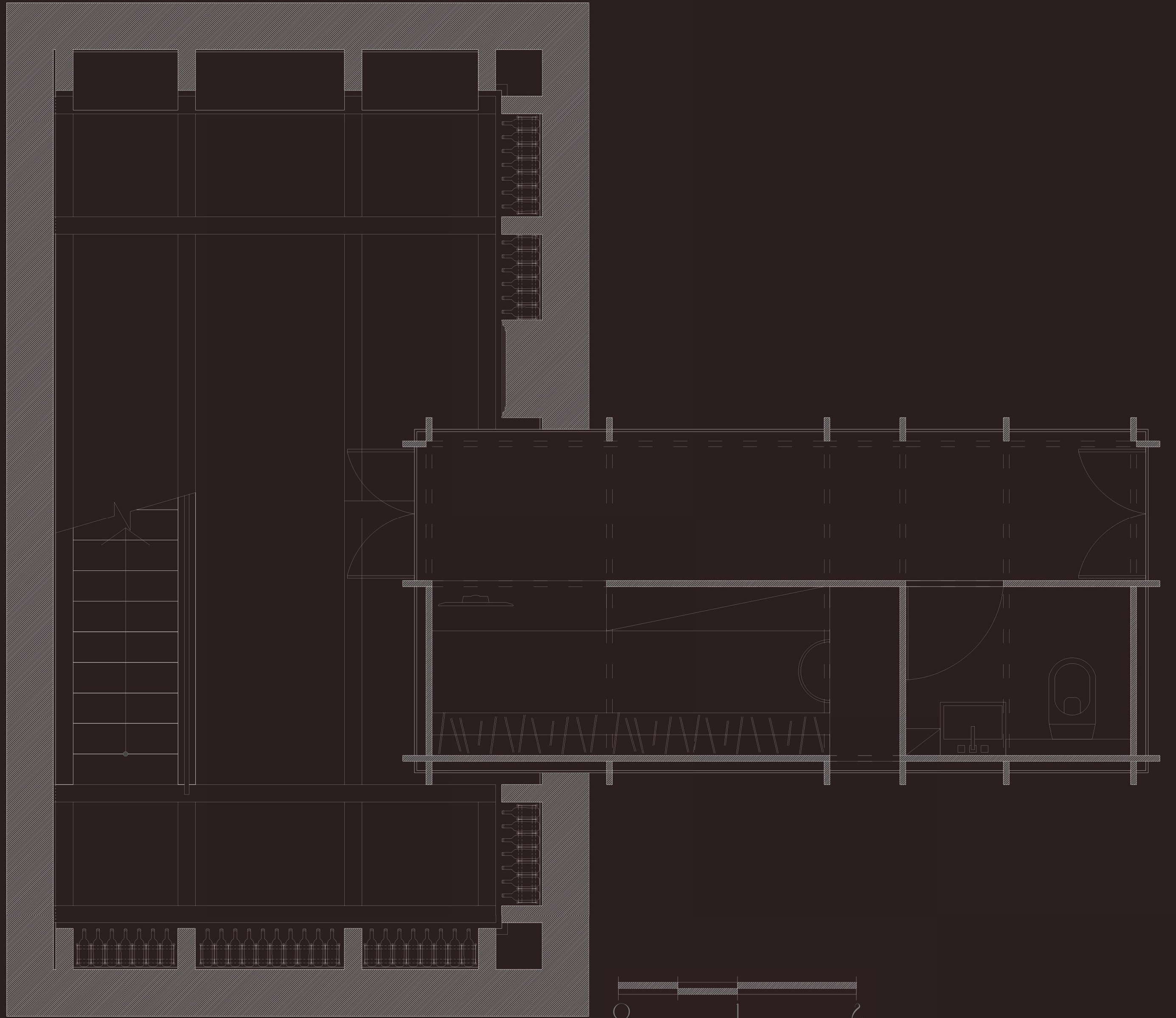
Proposal

The visual communication between all floors of the building is central to my project, enabled by a void in the middle of the space.



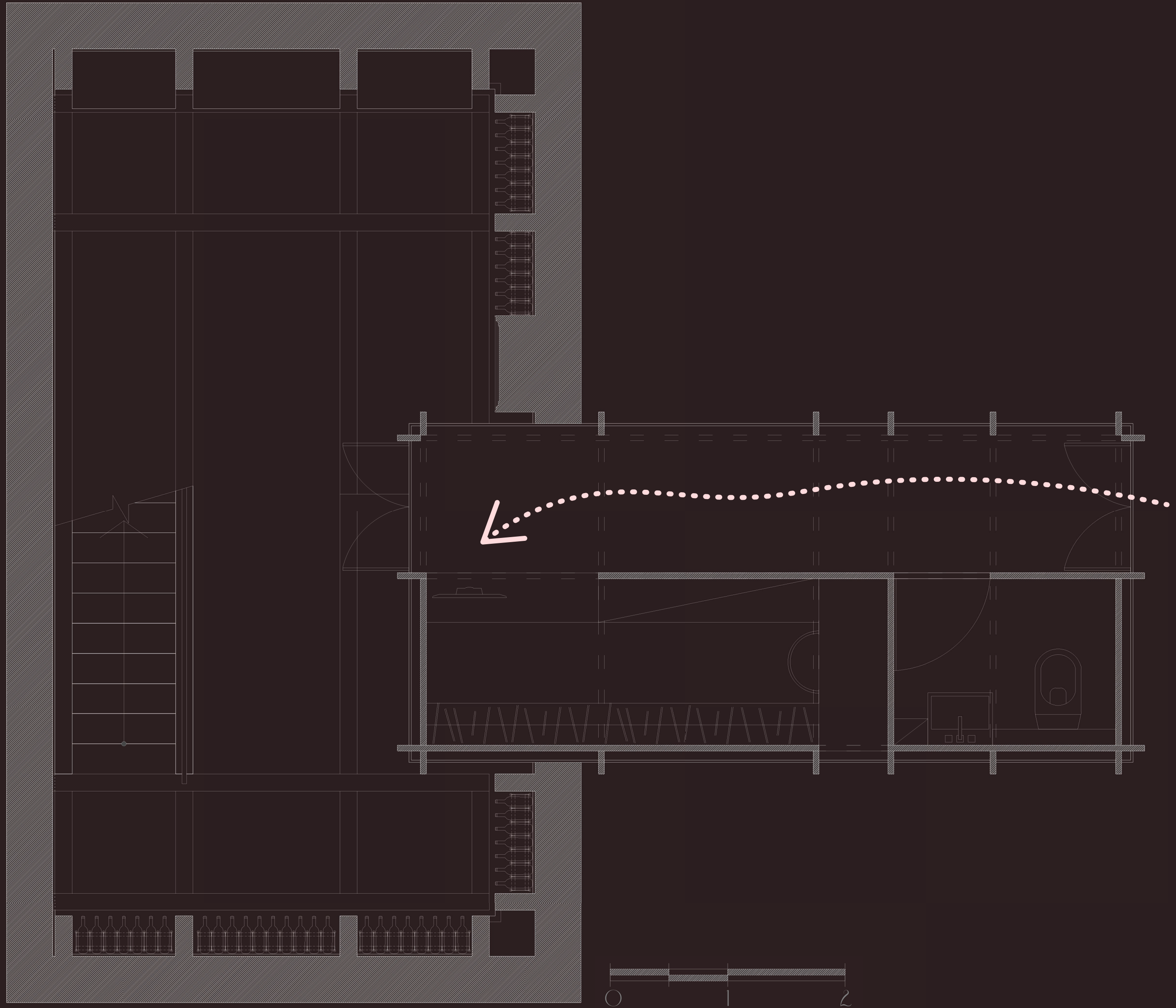


Ground floor



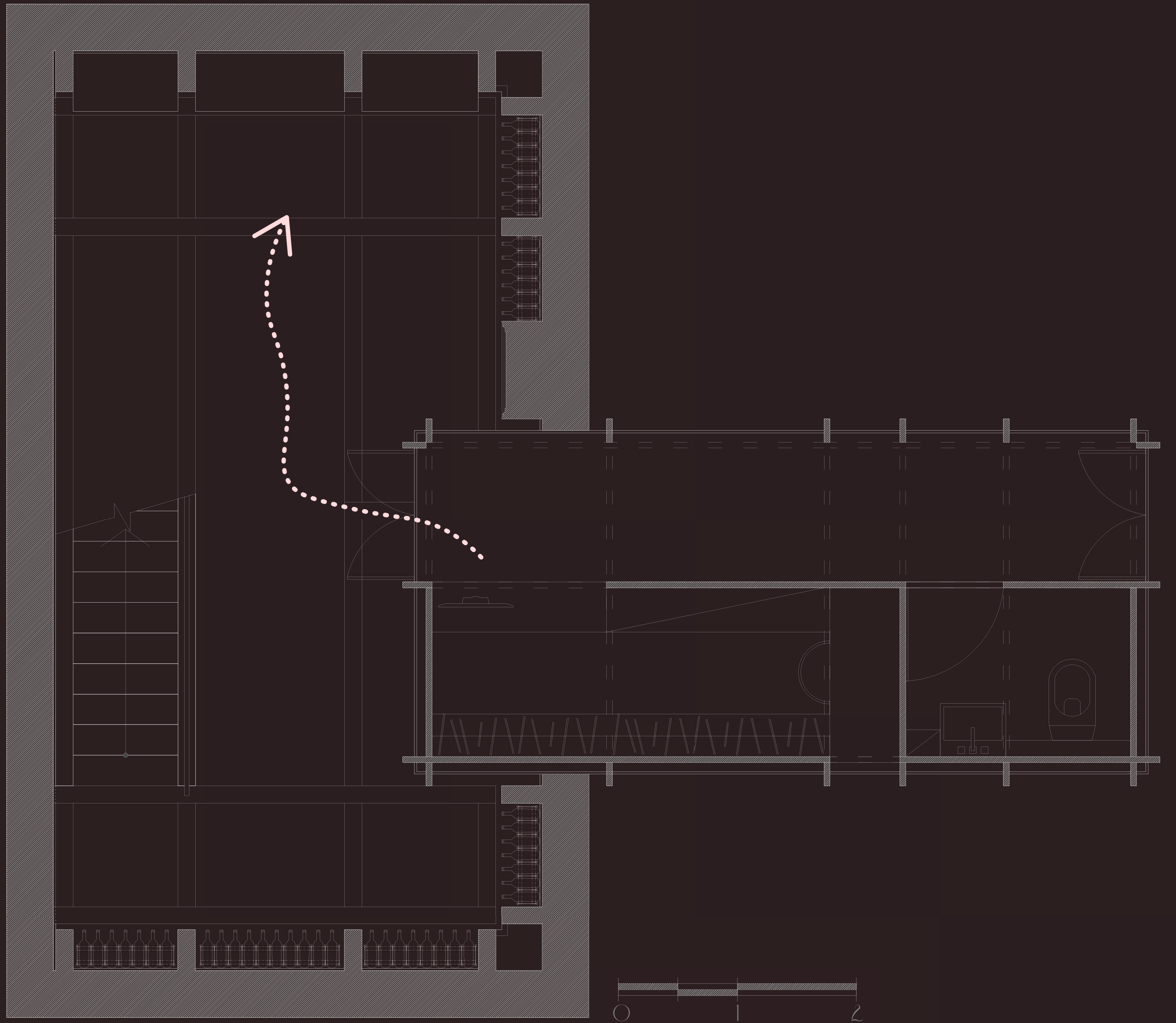
Cloakroom

The new entrance welcomes clients and within the lobby they can leave their coats at the reception.



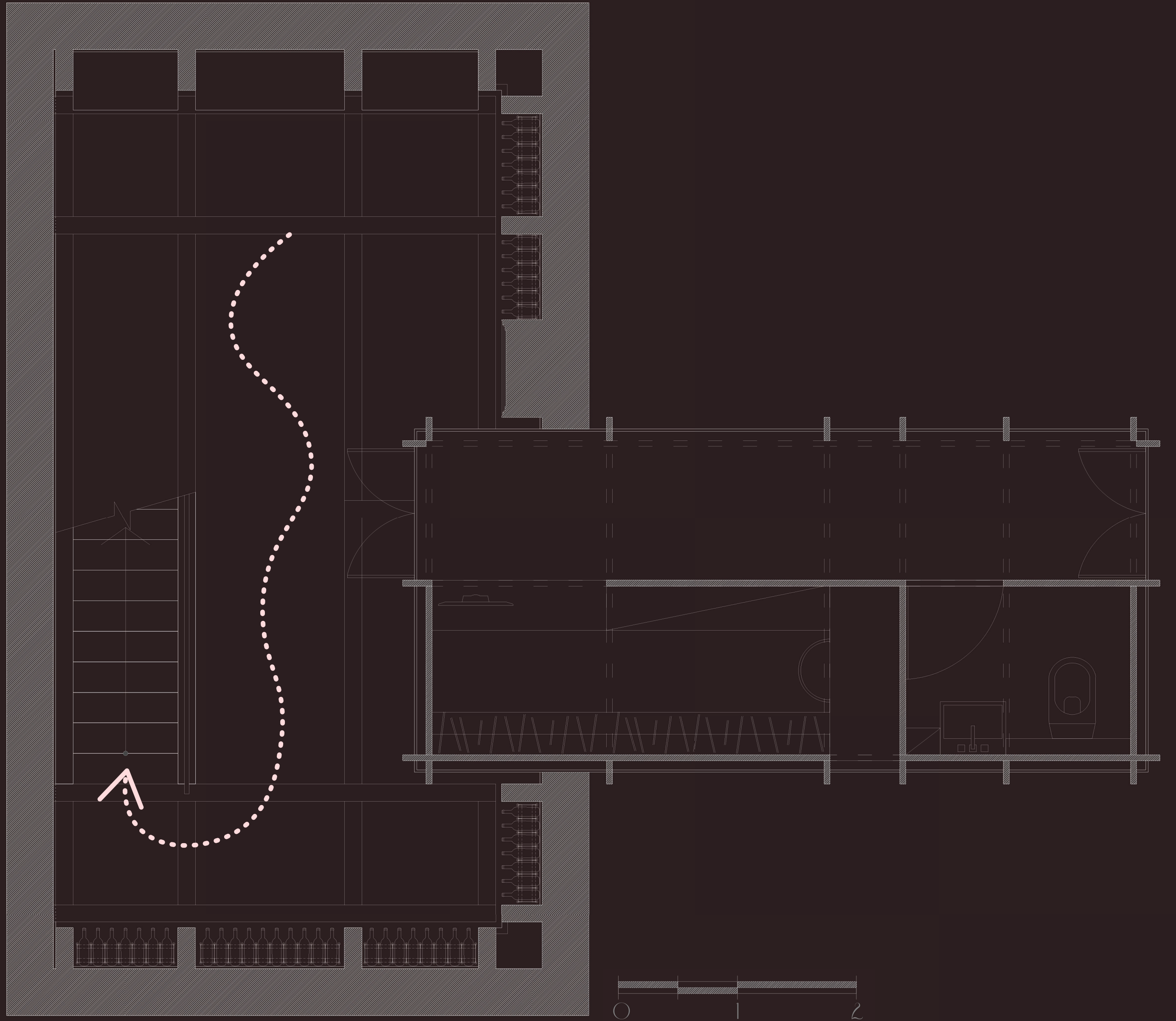
Waiting Area

Upon leaving the foyer visitors find the waiting area immediately to their right where they can gaze up through the quadruple height volume where three of the walls are lined with an uninterrupted shelving system that houses a vast collection of wine. The staircases and floors 'float' away from the shelving system to facilitate the visual continuity.



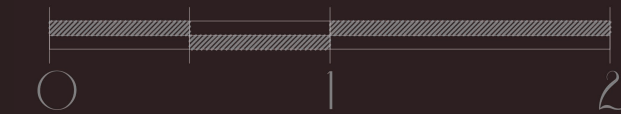
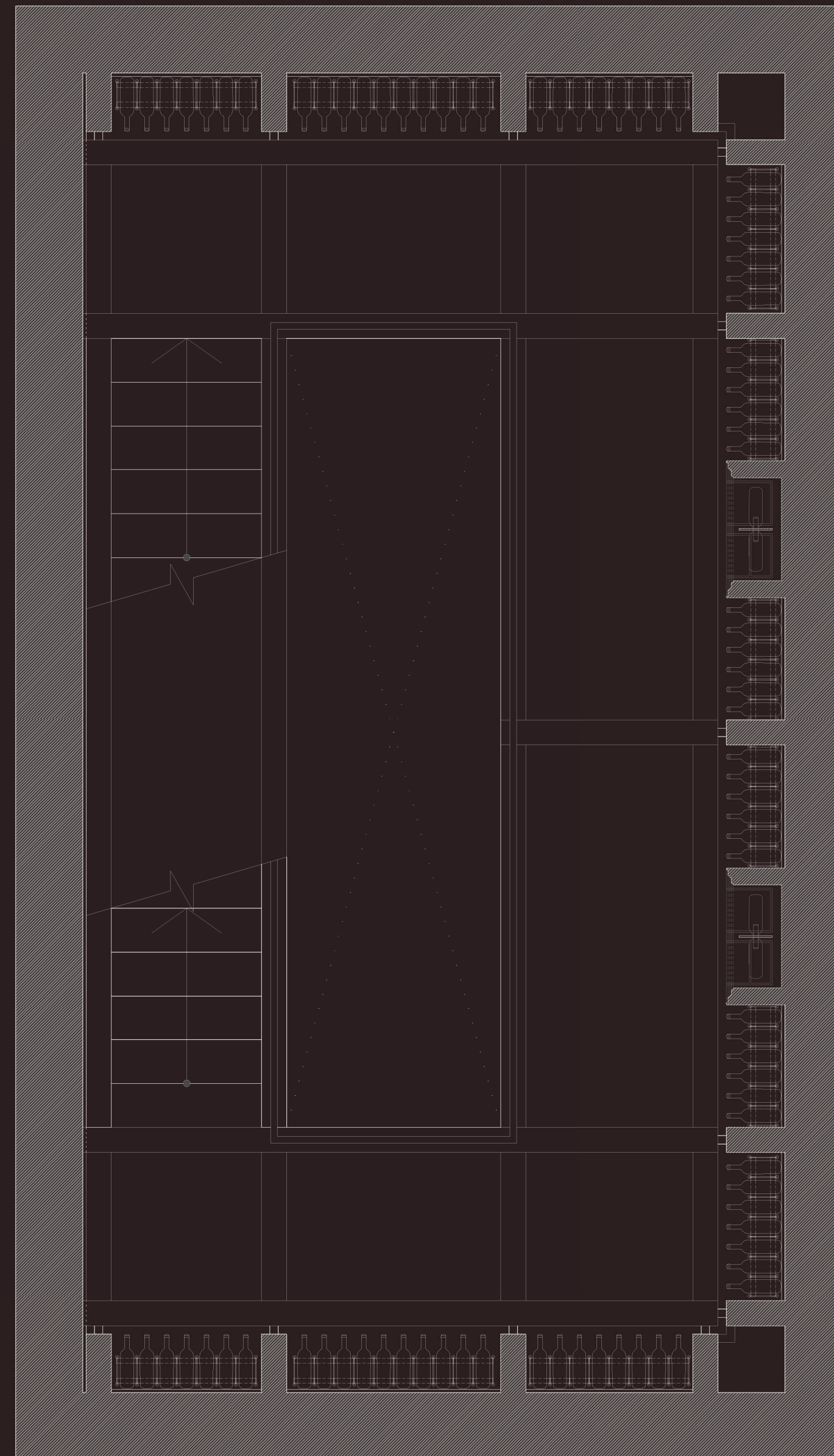
Circulation

As the visitors proceed upstairs they are surrounded by bottles, exhibits and information that communicate the history, culture, smells and ethnicity that characterize the different wines. This journey continues over three floors.



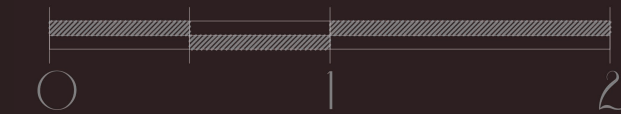
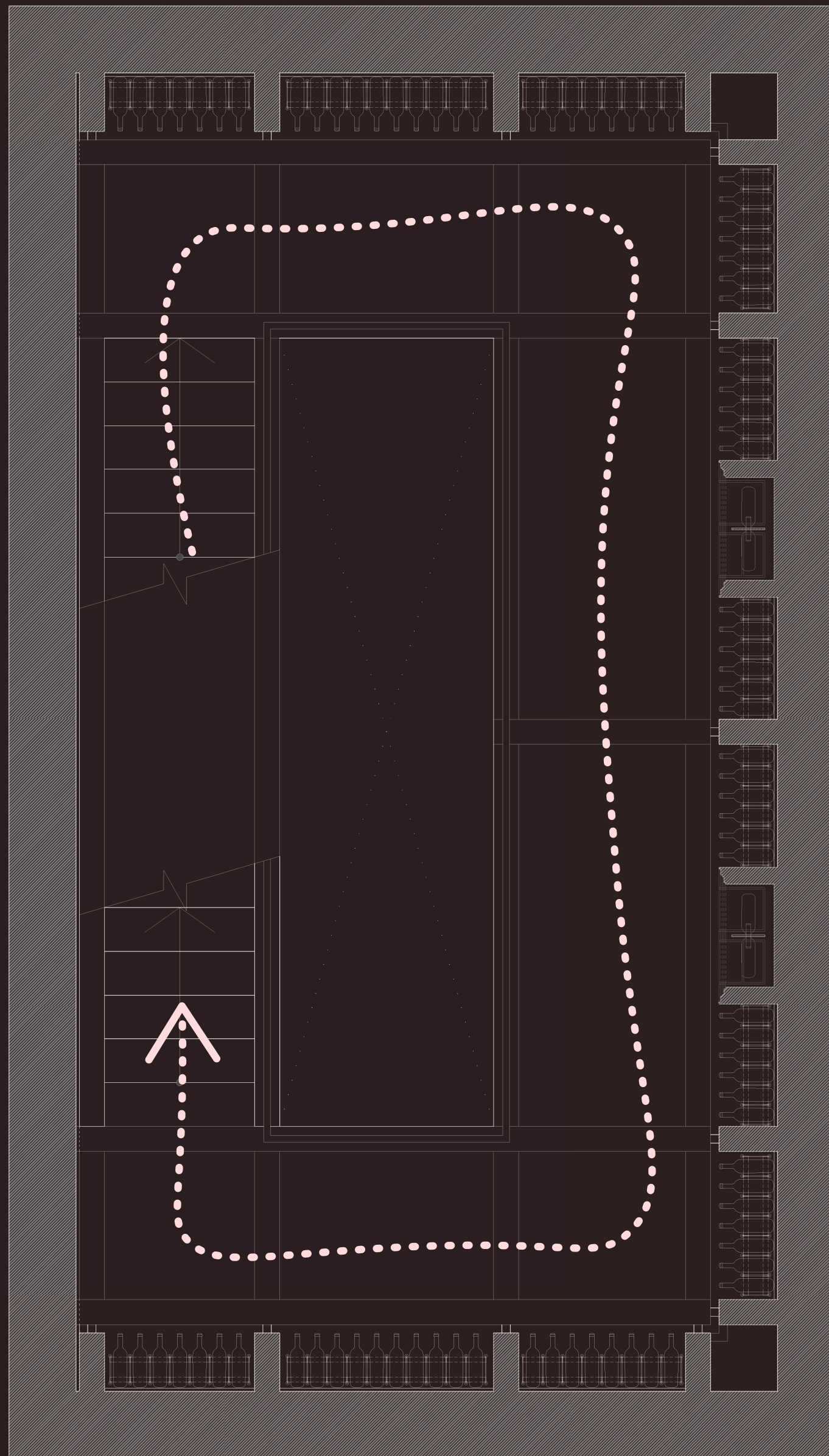
First floor

As the visitors proceed upstairs they are surrounded by bottles, exhibits and information that communicate the history, culture, smells and ethnicity that characterize the different wines. This journey continues over three floors.



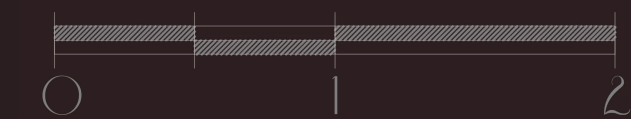
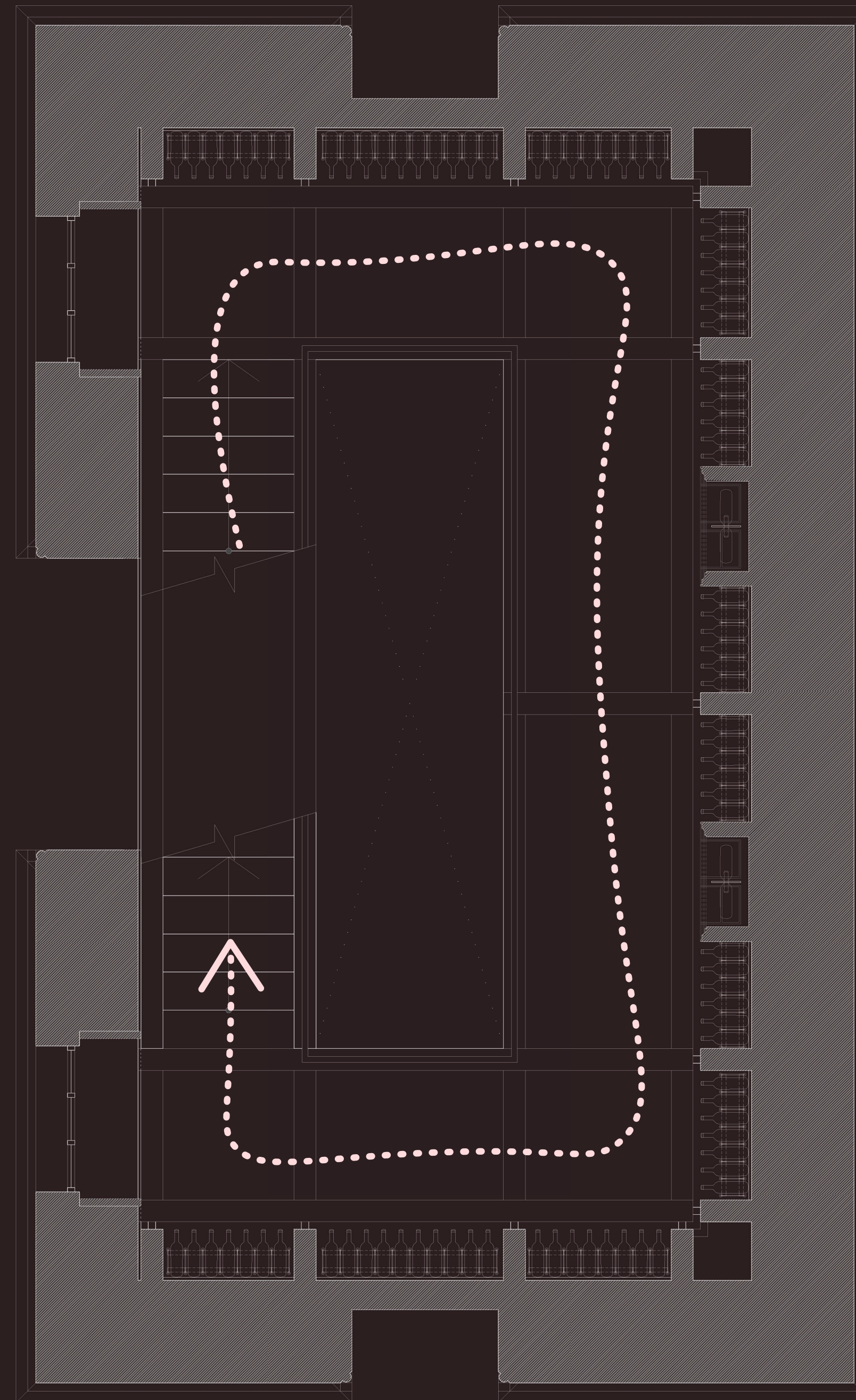
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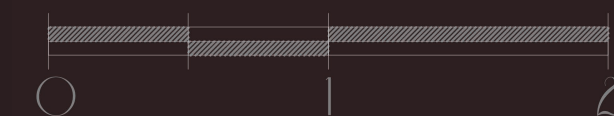
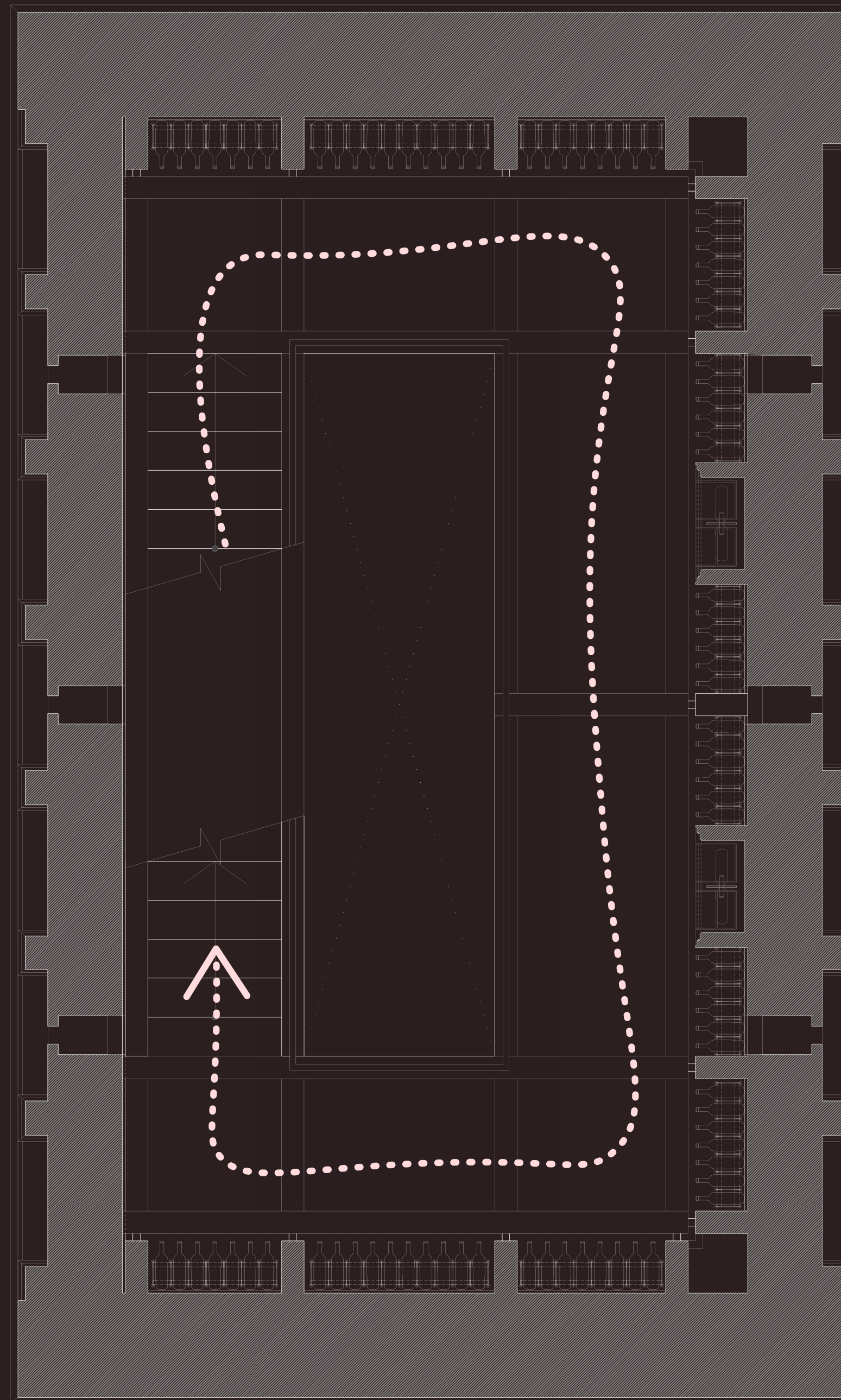
Second floor

As the visitors proceed upstairs they are surrounded by bottles, exhibits and information that communicate the history, culture, smells and ethnicity that characterize the different wines. This journey continues over three floors.



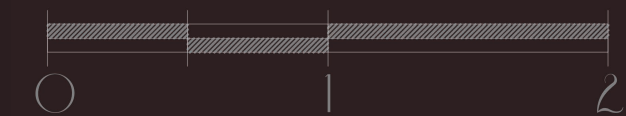
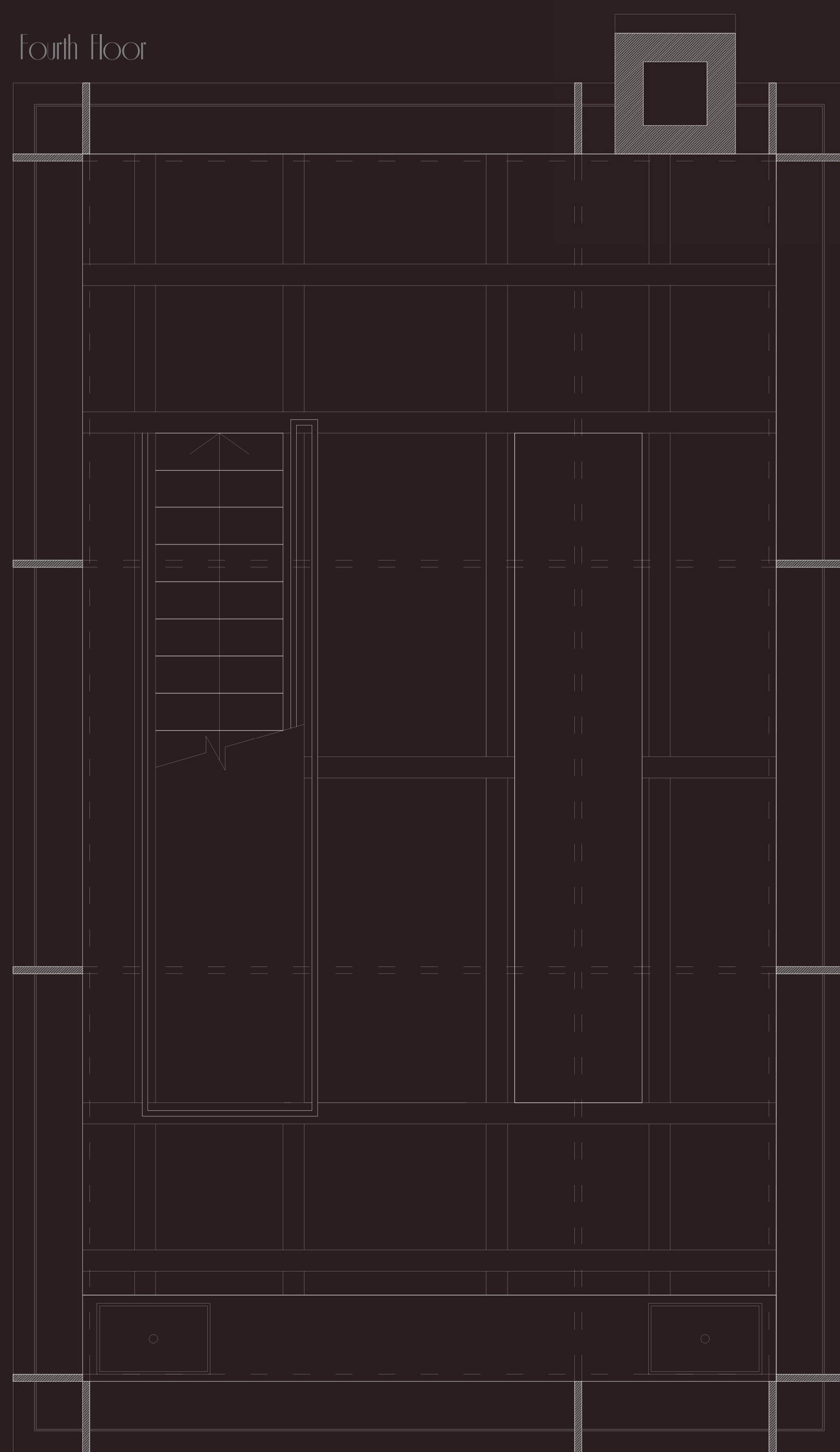
Third Floor

As the visitors proceed upstairs they are surrounded by bottles, exhibits and information that communicate the history, culture, smells and ethnicity that characterize the different wines. This journey continues over three floors.

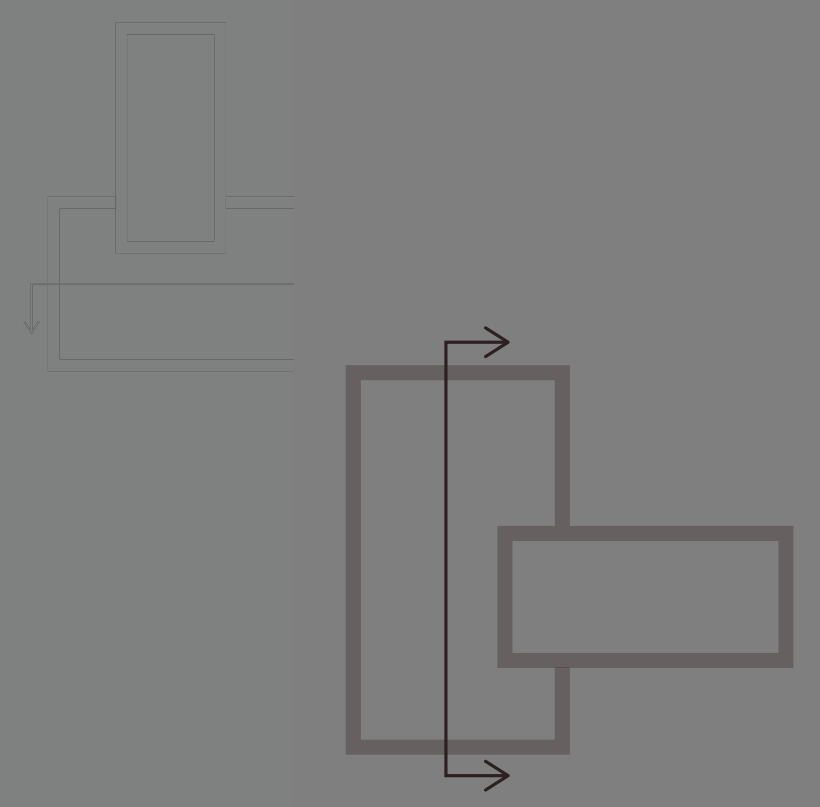
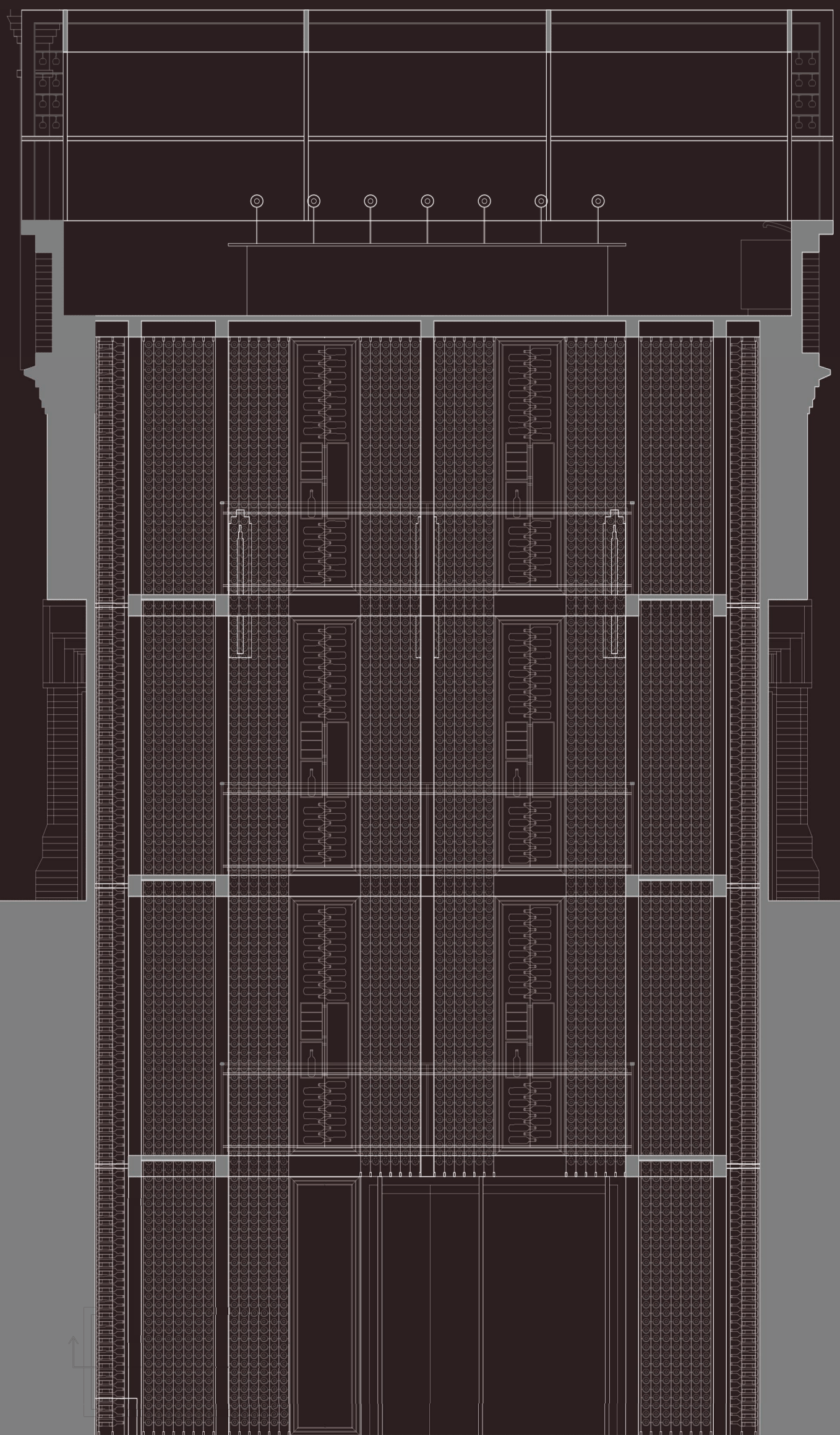


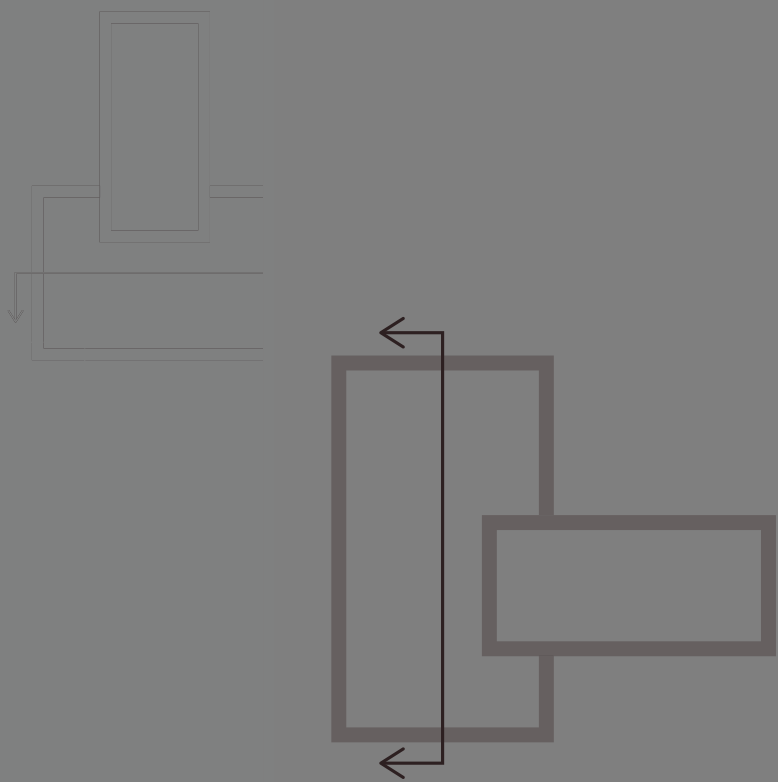
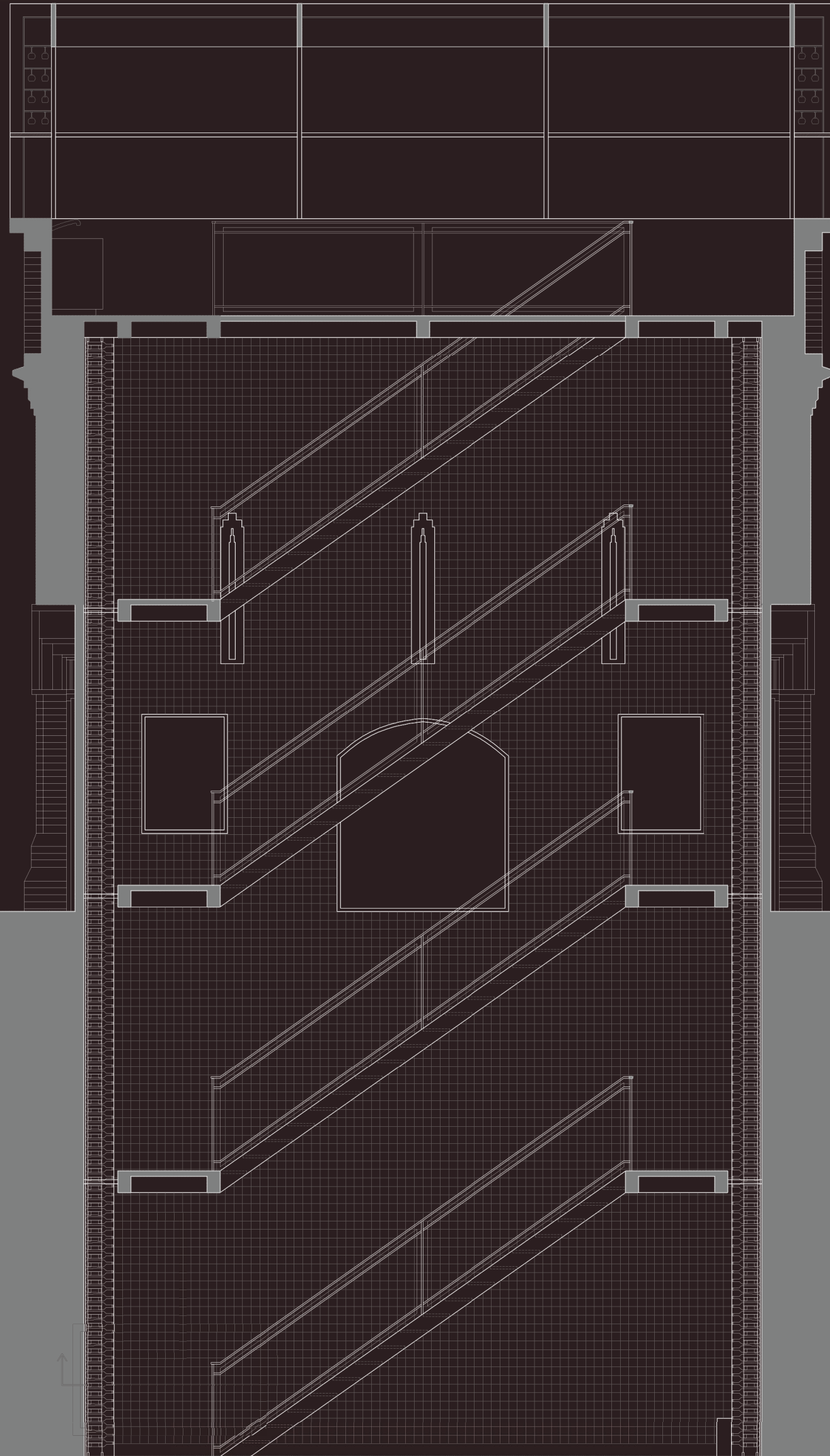
Fourth Floor

Eventually the customers reach the top of the building where they can finally put into practice what they have learned during the journey. This space, with panoramic views of London, is where the wine tasting takes place.









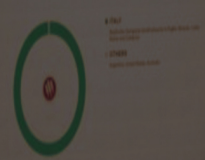



Wine
Drops



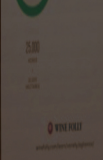
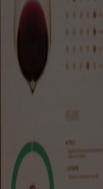


WINE POINT
AGLIANICO
CANTINA
25,000



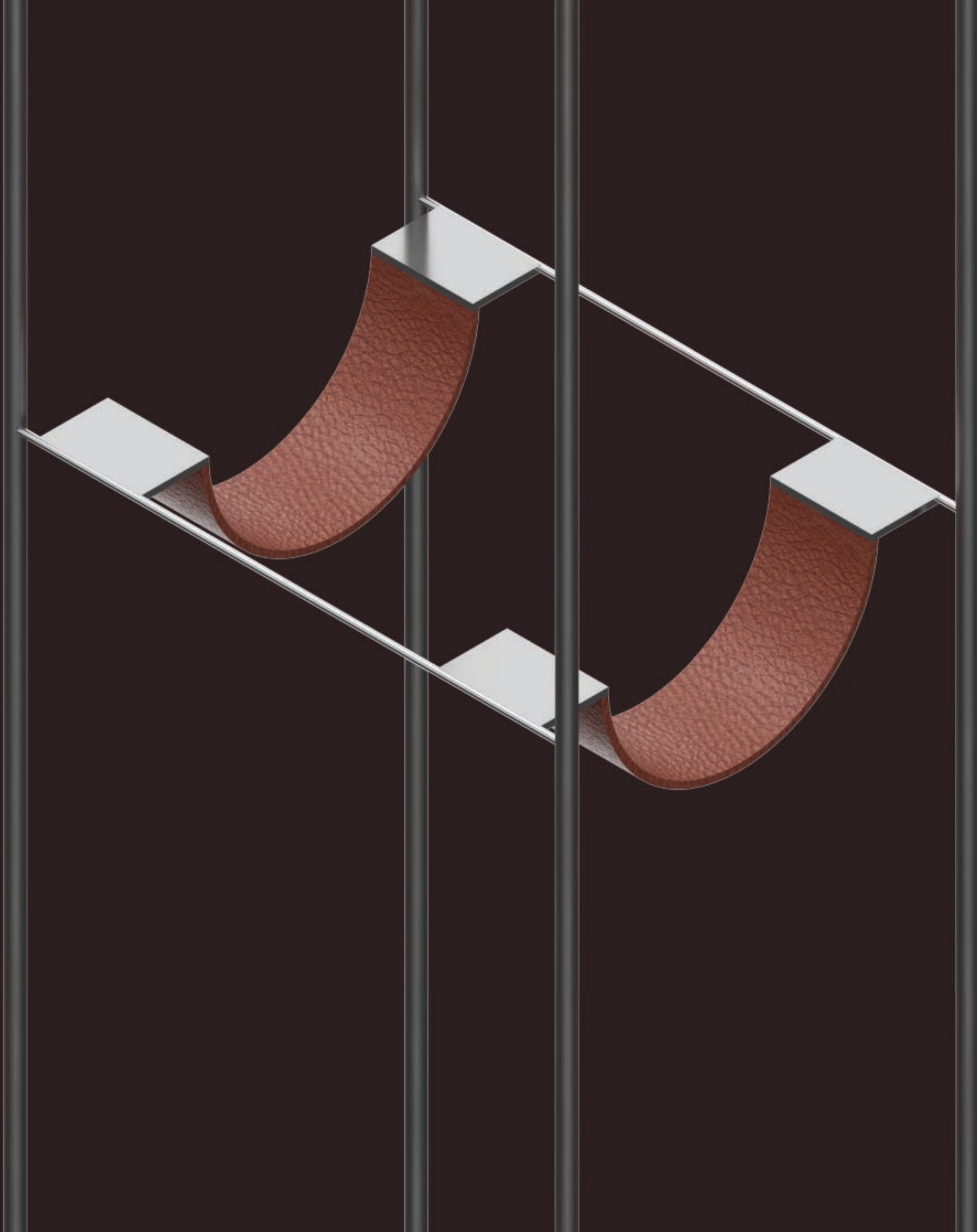
WINE POINT

WINE POINT
AGLIANICO
CANTINA
25,000



WINE POINT





Storage:

The wine is stored on a bespoke shelving system where leather straps are attached to steel cables with custom-made stainless steel fixings.

Display:

Bottles are displayed in a wooden frame with polished stainless steel details within which a perforated wooden fin is inserted.

The holes within the fin are lined to protect the necks of the bottles as they are inserted.

This system is also used for the insertion of display elements including a digital box that reads the barcode of a selected wine bottle allowing information to be communicated.

Within the display visitors can find the necessary tools to appreciate the wine.

