

## Going underground



As genuine underground wine cellars are rare, most wine lovers are denied the luxury of a private cellar for their collection. However, Spiral Cellars now offers a solution by creating a prefabricated cellar under the floor of any ground-floor room. It is really an extension built downwards – a hole is dug where the cellar is situated with a diameter of 2m and the base covered in a layer of sand. The bottom and walls are lined with felt and then a 1.5mm-thick waterproof liner to ensure that the cellar will be totally watertight. Precast concrete modules, with one step to each layer, are installed, forming a honeycomb in which bottles can be stored. Ventilation pipes and a trap door are then fitted. No mechanical cooling or heating is required under normal UK conditions. The most popular locations for a Spiral cellar are the kitchen or garage but they've also been installed in conservatories, studies and sitting rooms.

The White cellar, shown, starts at £15,000 but price depends on the extras chosen – lighting, glass trap door, in-treads and so on



**Above:** For compact kitchens, the single wine drawer from KitchenAid holds up to 16 bottles with a temperature range of 8 to 12°C. It has UV rays screen protection and wooden shelves to reduce vibrations and keep the temperature stable. Priced around £999 **Below:** The built-in I430G wine storage unit from Sub-Zero has two storage zones that are sealed and digitally controlled to maintain the temperature, humidity and UV protection that wines thrive on. Its temperature can be set from 3 to 18°C and the unit is priced around £6674



When looking into finding the right kind of storage for you, “the first thing to consider is that there are two types of storage, long term and serving,” explains Mark Bristow. “Long-term storage is for those who invest seriously in wine and need a stable environment to keep it safe. Serving style is for those who enjoy drinking and sharing wine, but appreciate it should be served at the appropriate temperature and humidity.” This is as opposed to a drinks fridge that will just keep wine cold – but not necessarily at the right temperature for drinking.

An undeniable benefit of a wine storage unit placed in an open-plan kitchen-living space is that perfectly ready-to-drink wine is always within close reach. But it also creates a design statement by putting the wine on display and, as such, future developments in wine storage are likely to include built-in and freestanding models in a choice of finishes, materials and colours. Mark Bristow feels the next change

will be in the capacity of units – both bigger and smaller. As appreciation increases for correctly stored and served wine, so people will want solutions for all sizes of kitchen. We are truly becoming a nation of connoisseurs. **KBB**

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