



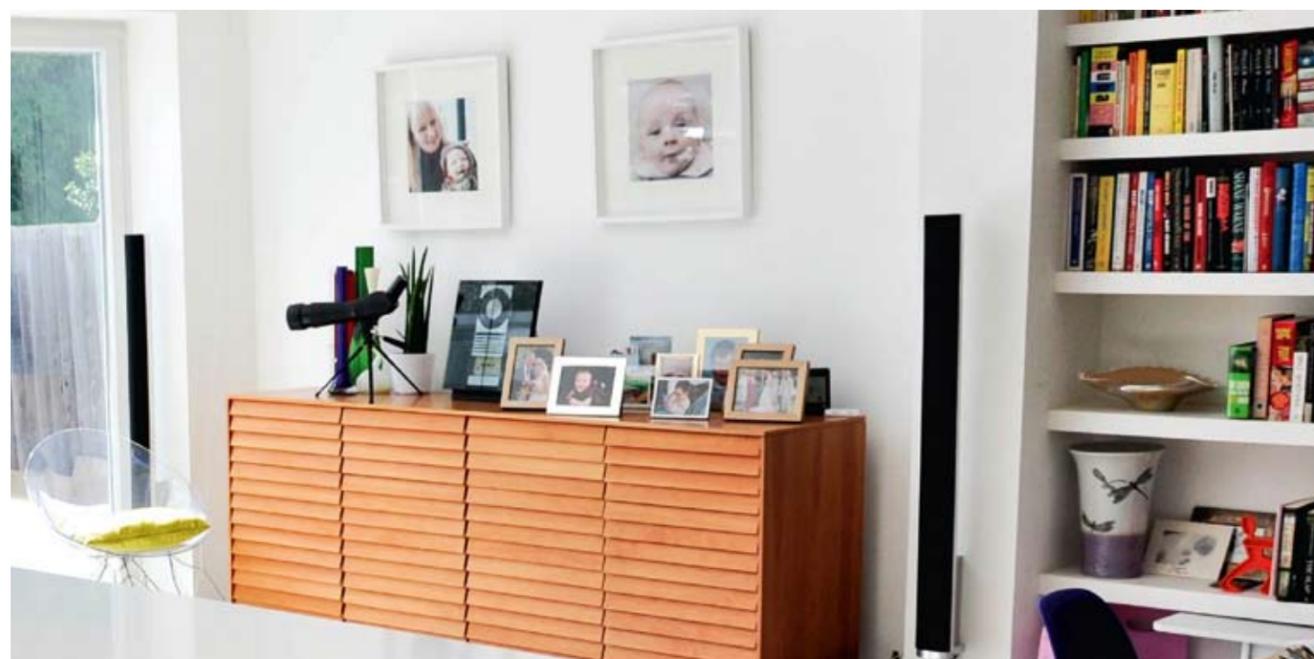
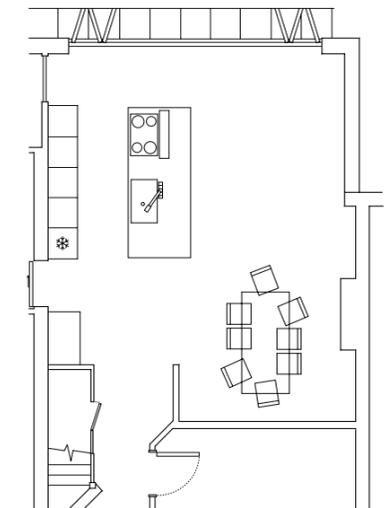
# Fresh outlook

By opening up the back of their house and linking it with the garden, this couple has created the ultimate family space that brings them together for cooking, entertaining or relaxing outdoors

Report: Felicity Borthwick Photography: Sharin Johal

**Right:** The kitchen and garden now sit on the same level, with glass bi-fold doors and identical tiles used inside and out to fuse the two spaces seamlessly together. By opening up the back of the house like this it also enables plenty of natural light to spill through to the kitchen





“We wanted to ensure that there was plenty of space to move around the kitchen and out through the garden”

**Above:** The ceiling is deliberately devoid of pendant lights or a cooker hood (a downdraft extractor is built into the island) to deliver uninterrupted views of the garden upon entering the kitchen. Smaller details such as the sleek, curved taps combine with a flush-fitting induction hob to keep the room feeling neat and streamlined wherever possible

**Left:** Although the kitchen is very clean and minimalist with its neutral colour palette and linear layout, wooden furniture adds warmth and splashes of colour are introduced through flowers, books and photos

**W**hen it came to choosing a kitchen for their newly renovated home, Damian and Sharon Wilson had a very clear vision of what they wanted. The kitchen in their previous house had borne a close resemblance to the Poggenpohl style, which they both loved, so this time round they decided to invest in the ‘real deal’, not only as it would last well into the future but because Damian is an avid cook and wanted the highest specification possible. However, as a “not so avid cleaner” he also required something very minimalist and easy to maintain.

As such, the couple now have a beautifully streamlined Poggenpohl kitchen created for them by Vogue Kitchens, which sits within a huge open-plan room at the rear of the property. The vast space was created by opening up the back of the house and adding on a side and rear extension and, when the glass doors along the rear wall are stacked up to one side, the area becomes even bigger as it merges with the garden. Moreover, by using the same 60 x 60cm grey ceramic tiles inside and out, the transition between indoor and outdoor living is completely seamless. “Creating a large indoor-outdoor environment across one level was particularly important to us because we have two young girls (Elvi and Grace) and our elder daughter doesn’t walk,” explains Damian. “We wanted to ensure that there was plenty of space to move around the kitchen and out through to the garden, so that the layout didn’t present any problems for her.”

Consequently, all functional elements such as the fridge, ovens and coffee machine are conveniently housed in one storage bank opposite the island, although there is still plenty of circulation space between the two areas. The island accommodates a sink, dishwasher ▶

**Right:** Glass doors stack up to one side to fuse the garden with the kitchen, effectively creating one enormous space where Sharon and Damian can cook whilst keeping an eye on the children. "The girls love the new kitchen as there is so much space and they're always chasing one another around the island," says Damian

**Below:** Poggenpohl's Teak Lava Décor doors wrap around the base of the island to add texture to the minimalist scheme and break up the uniform finishes that feature on the cabinetry and worktop. The vast proportions of the island ensure there is plenty of prepping space and allow for a dedicated breakfast bar area away from the appliances



and flush-fitting induction hob that's very easy to wipe clean, as well as a downdraft extractor, which was deliberately chosen in lieu of a ceiling-mounted hood so as not to block out any light or views of the garden.

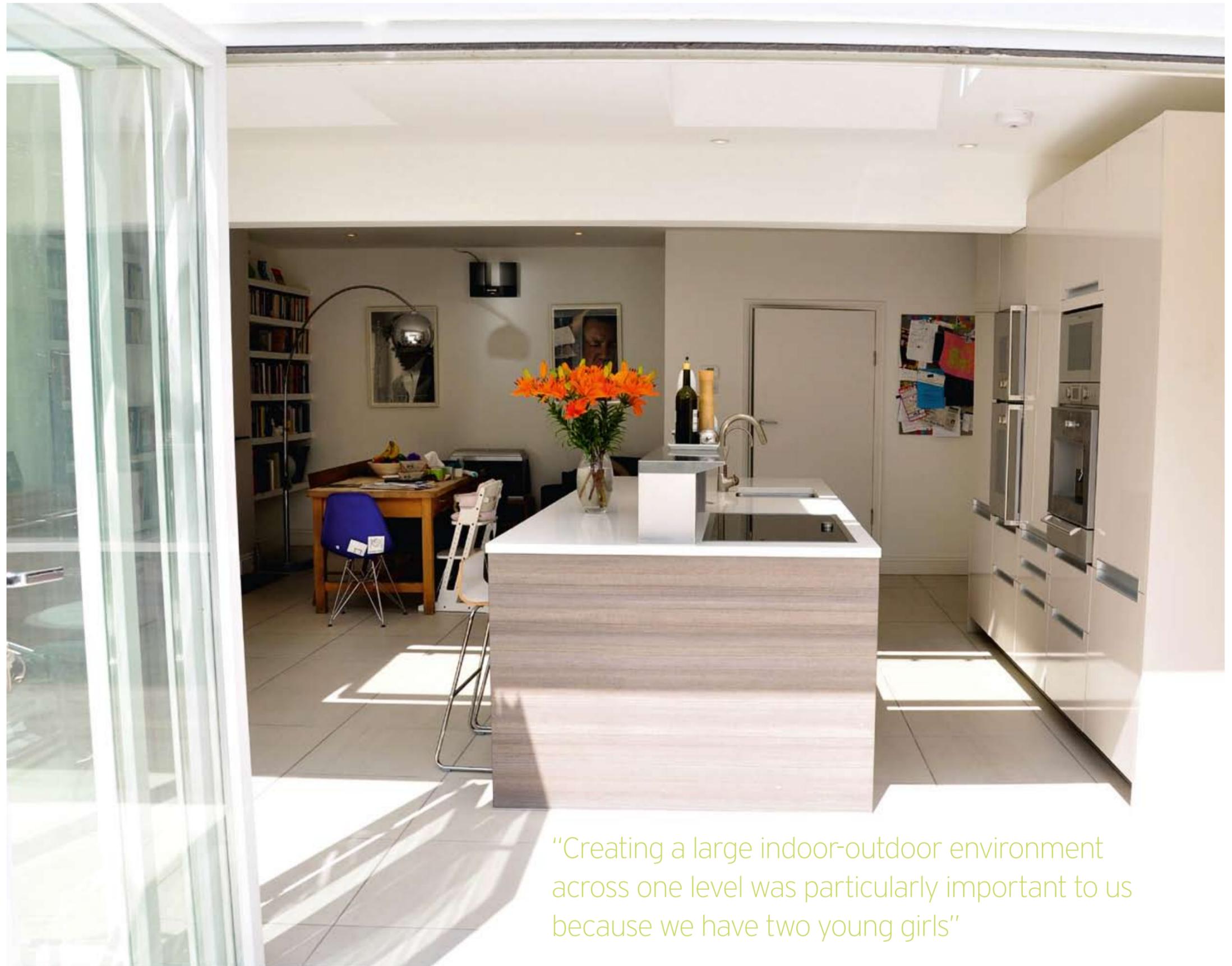
Fulfilling Damian's request for the ultimate high-specification kitchen, all cooking appliances are Gaggenau and offer the latest technologies such as induction and steam, plus there is also a Quooker boiling-water tap. The fridge and dishwasher are both Miele and a generously sized walk-in pantry has been built alongside the fridge to provide copious amounts of food storage.

The huge work surface is fashioned from Blizzard-coloured Caesarstone, which the Wilsons chose for its ultra-clean, brilliant-white finish. "I liked the fact that it was just one big piece and that, if it gets chipped or anything happens to it, we can easily have it fixed," Damian elaborates. Its generous proportions also allow the side nearer the bookshelves to be used as a dedicated breakfast bar, which is shielded from the hob by the extractor.

The cabinetry, meanwhile, features beautiful creamy-beige doors with a shiny high-gloss finish to reflect light and keep the room feeling bright and airy. The colouring sits nicely alongside the Teak Décor Lava doors, which wrap around the island, as well as the wooden Matthew Hilton sideboard and Habitat dining table that nestle within a smaller area at the front of the room to create a defined dining zone.

The oak furniture and island base bring warmth and texture to the scheme, while splashes of colour are introduced through framed photos and a myriad of books lining the shelves. Combined with vibrant flower arrangements, which often adorn the island, the overall feeling is extremely warm and welcoming. However, as Damian had hoped, it's also incredibly clean and contemporary – a look that's easy to maintain thanks to sleek, integrated appliances, practical surfaces and ample storage space.

"We're thrilled with the final result and, as far as I'm concerned, it's a very low-maintenance kitchen," enthuses Damian. "Moreover, the neutral colour palette is contemporary but timeless so we're not likely to fall out of love with it in three years' time; it's a fantastic long-term investment." KBB



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## SourceBook

### DESIGN

**Kitchen design** Vogue Kitchens  
(020 8997 5400 or  
[www.voguekitchens.co.uk](http://www.voguekitchens.co.uk))

### KITCHEN

**Cabinetry** Teak Décor Lava (on island) and beige high-gloss doors (on wall units), Poggenpohl (01727 738 100 or [www.poggenpohl.co.uk](http://www.poggenpohl.co.uk))

from Vogue Kitchens, as before  
**Worktop** Caesarstone in Blizzard ([www.caesarstone.com](http://www.caesarstone.com)) from Vogue Kitchens, as before

**Flooring** 60 x 60cm ceramic tiles. For similar try Porcelanosa (0800 915 4000 or [www.porcelanosa.co.uk](http://www.porcelanosa.co.uk))

**Appliances** Oven and steam oven, microwave, coffee machine, warming drawer, induction hob, extractor, all Gaggenau (0844 892 8988 or [www.gaggenau.com](http://www.gaggenau.com)); Fridge and dishwasher, Miele (0845 365 6600 or [www.miele.co.uk](http://www.miele.co.uk))

**Taps** Franke Mythos silk steel (0161 436 6280 or [www.franke.co.uk](http://www.franke.co.uk)) and Quooker boiling tap (020 7923 3355 or [www.quooker.co.uk](http://www.quooker.co.uk))

**Barstools** For similar try Simply Barstools (0117 330 2278 or [www.simplybarstools.co.uk](http://www.simplybarstools.co.uk))

**Sideboard** Matthew Hilton ([www.matthewhilton.com](http://www.matthewhilton.com))

**Dining table** Habitat (0844 499 1111 or [www.habitat.co.uk](http://www.habitat.co.uk))

### COST

A similar kitchen would cost around £36,000

