
THE

PENINSULIST

SUMMER EDITION 2019

Art & Culture

Damien Hirst, the former Peninsula resident turned art superstar on Peninsula life and his works installed on our new linear park, The Tide.

Food & Drink

Sun's out? Get the glasses ready. Here's eight summer wines to uncork in 2019, courtesy of Borough Wines.

Design & Creativity

Here's how London's creatives are helping entrepreneurs in developing countries to set up sustainable businesses.

Health & Wellbeing

Whether you're high or low, The Tide, London's newest riverside, can bring a bit of wellness into your life.



GERONIMO

Art Star!

Celebrate the opening of The Tide, new linear park, with Jihan Zencirli with Geronimo! Balloons, alongside other great new artists.

Jihan Zencirli, image by Casey Moore. Jihan's outfit provided by Phoebe English.

Turning Tides Festival

Turning
Tides
Festival

THE TIDE
Greenwich
Peninsula

5–7 July
12–14 July
Free entry

Music, wellness,
arts and food
on the riverside

This Summer

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Above The Tide



What's better than living with a new high-concept 5km route? How about a state-of-the-art gym and wellness spa right above it? Here's how to find indoor and outdoor wellbeing, thanks to Renew.

"Drawing," the artist Paul Klee once wrote, "is taking a line for a walk." Klee's claim, made a century ago, was radical at the time, but is now widely accepted as a way to think about works on paper. Could we look at linear parks in the same way? This summer, Greenwich Peninsula opens The Tide, a 5km-long riverside park that is set to wrap around the neighbourhood. It has been designed by the US architectural practice Diller Scofidio + Renfro (DS+R), which designed Manhattan's High Line. Just like that hugely successful new space, The Tide aims to provide not just a new promenade, but also an outdoor destination for culture and wellbeing. It will be one of the city's largest collections of free-to-view public art as well as walking and meditation routes. There's going to be a festival to celebrate its opening, called Turning Tides, taking place in July. That should draw a crowd, but the new park is a good place if you're on your own too. Whether you're high or low, you'll probably want to and your own through line, along The Tide.

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Kinska, image by Katy Davis

Forward Facing

Here's how a bicycle accident and Werner Herzog film turned an Argentinian fashion designer into a successful ceramics artist.

WORDS BY: LAUREN COCHRANE

The world of ceramicist Kinska is, it's safe to say, not quite like the one the rest of us live in. The Argentinian-born artist has a condition called pareidolia that causes her to see faces in everything from a splodge on a notebook to the pattern of a brick wall. "My friends know when I am with them," she explains. "When I see a stain, I will draw an eye."

Kinska's condition is the starting point of her work – wide-eyed faces stare out of everything from pen pots to coffee cups. "If someone buys a cup from me with a face, I like to create a bond with the person and the object," she explains.

"When people go to my studio, I see that childish face again when they see the colours and the characters."

"I always joke I want to make my opera house. Finally, it has happened"

Many childish faces will no doubt be spotted at NOW Gallery in July, when Kinska's exhibition *My Opera House* opens. The installation

features a house, a wall of sketches, and ceramic figures, including nurses, a girl coming out of a black hole and a crying sky. It sounds immersive and surreal – appropriate qualities when you learn it was influenced by Werner Herzog's *Fitzcarraldo*, the 1982 film that follows the title character, played by Klaus Kinski, in the Amazon. "He is obsessed with building an opera house in the jungle," explains Kinska. "I always joke I want to make my opera house. Finally, it has happened."

Kinska's journey to her opera house certainly has a few chapters – all of which are relayed in her artwork. The most recent incident is Kinska's time in hospital in 2018; following a bicycle accident,

she had to have a hip replacement. It's this moment that is in focus at NOW Gallery. "It not about the accident itself," she says. "Instead, it is about recovery, healing and the importance of love and creativity to transform pain into something meaningful and beautiful."

The 39-year-old adapts to what life throws at her. She grew up in Posadas in the north-east of Argentina – "a tropical place surrounded by rivers" – and moved to Buenos Aires at the age of 17 to study fashion design. After working as a designer in Brazil, she fell out of love with fashion and came to London in 2008. While waitressing, she experimented with both street art and illustration. But it was a

trip to a pottery class at Hackney City Farm in 2010 that proved transformative. "I fell in love with ceramics at first touch," she says.

Growing her reputation slowly, selling work on Etsy and through Instagram (she now has over 36K followers), Kinska predated the ceramics trend now taking off in art and design. "Sometimes people ask me when I started," she says. "I believe I never stopped making because when we are children, we are always making things. I create characters. I think it's a really fun way in which to live your day."

► **My Opera House by Kinska is at NOW Gallery on Greenwich Peninsula, 4 July-22 September.**

Bling Master

How did Sara Shakeel change from being a dental student to become a glittering, online art star? Exam failure, YouTube tutorials and a deep love of shiny things all played their part, she tells Leonie Cooper.

WORDS BY: LEONIE COOPER

“**T**hree years ago I was a nerd,” states the thoroughly modern Insta-icon Sara Shakeel. Back in 2016, she was studying to become a dentist at home in Pakistan, but didn’t make it through her final exams. Medicine’s loss, however, quickly became the contemporary art world’s gain. Shakeel started ploughing her creativity into computer collages, digitally placing miniature crystals on to pictures of everything from tubes of lipstick to stretchmarks. “In Pakistan, we really love bling stuff and things that shine,” she explains of her unconventional, glamorous medium.

Totally self-taught, Shakeel used YouTube tutorials to learn Photoshop and then uploaded her sparkling experiments on to Instagram for fun. “It was very raw, because I had no idea – but I learned,” she says. “I only got 30 likes at the beginning, but I was on top of the world!”

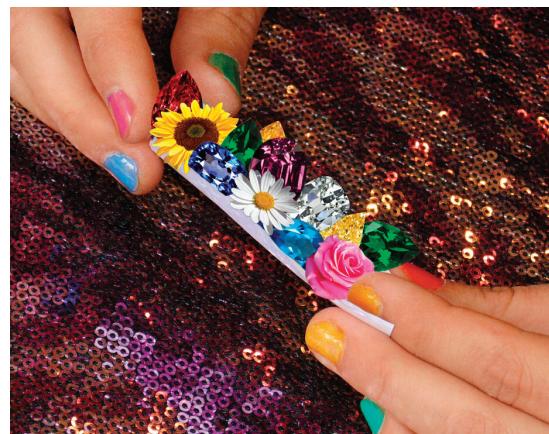
“**Shakeel started ploughing her creativity into computer collages, digitally placing miniature crystals on to pictures of everything from tubes of lipstick to stretchmarks.**”

Less than a year later and her sumptuous work had gone viral. Sarah Jessica Parker was commenting on her pictures, Miley Cyrus was reposting her collages, and Pharrell Williams became one of her many famous followers. “When that happened I hid under the bed for a while!” laughs Shakeel. Currently at 738,000 followers and growing, her Instagram feed is a feast of glistening tower blocks, sparkling fries and Swarovski-studded pop cultural queens, including Ariana Grande, Lady Gaga and Naomi Campbell.

Though it’s still early days when it comes to her art career, it’s time for the sparkles to leap off the



Images by Sara Shakeel



screen for her first ever installation exhibition, commissioned by NOW Gallery. A millennial follow-up to Judy Chicago’s seminal 1970s work *The Dinner Party*, *The Great Supper* is Shakeel’s IRL imagining of her online imagery, memorialising the traditional family dinner with the ritziest of sculptures.

“**A lot of people advise me that I should continue being a dentist!**”

“It seems like the whole concept of the family dinner is fading away,” explains Shakeel. “Families together at the dinner table is now such a rare thing to see, but I want to cherish that.” Everything from the table and chairs to the food itself – roast chicken included – will be encrusted with Shakeel’s trademark crystals, highlighting the importance of breaking the most fabulous bread you’ve ever seen with those closest to you in the age of social media.

Born to a teacher mother and mechanical engineer father, Shakeel is the first member of her family to call herself an artist, but credits the unsung talents of her parents with inspiring her work. “They are the reason I am what I am today – my mother is a great painter, I’ve seen her amazing glass painting, but she never took it seriously,” reveals Shakeel, adding that her new-found career is extremely unconventional in her native Pakistan. “People don’t take art very seriously here. A lot of people advise me that I should continue being a dentist!”

So what’s next for Shakeel after everyone feasts their eyes on *The Great Supper*? Well, she’ll be getting her own studio after working from home for three years, there are plans to finally start selling her art, and she’s in talks with Reebok for an exciting new project. We reckon she can leave the dentist office where it is; after all, her new career is generating plenty of sparkling smiles.

► **The Great Supper by Sara Shakeel is at NOW Gallery on Greenwich Peninsula, 15 May-23 June. nowgallery.co.uk**

Space Invaders

The founders of Magazine, Greenwich Peninsula's latest venue, explain why today's best spots double up as galleries, live venues and thrilling events spaces.

Plenty of nocturnally minded urban professionals go to great lengths to plumb the depths of underground club culture, but few have gone as far as Simon Tracey, CEO of the Vibration Group. Earlier this year, a representative from his firm donned a hard hat and dropped down a derelict coal mine, to see whether there might be a way of turning the shafts into a viable venue.

"We couldn't quite make it work," he admits, "but we'll look at any building, if we think it will create something interesting."

“
When it comes to going out, today's clubbers are looking for a bit more than a DJ booth, a bar and a dancefloor.
”

One of the Vibration Group's biggest successes to date is Printworks London, a huge multi-storey, multi-purpose venue that Tracey helped

co-found inside a cavernous old printing facility in Canada Water, back in 2017. "We've just been voted the ninth best nightclub in the world," he says, "which is strange, really, because it's not really a nightclub at all."

Instead, Tracey understands that, when it comes to going out, today's clubbers are looking for a bit more than a DJ booth, a bar and a dancefloor. "People don't want to go to traditional clubs any more," he says. "They'd rather have a party in an art gallery than in a nightclub."

These days, Tracey sees his job as being less about fitting out soundsystems and stocking up beer fridges, and more about "creating an



Printworks London, image by Jake Davis

immersive event in a unique space". With this in mind, his firm is just finishing off work on Magazine London, a new, multi-purpose, 24,179 sq m venue on the western shore of Greenwich Peninsula.

The new venue, designed by the London practice Nissen Richards – better known for working on exhibitions for the V&A, the British Museum and the Natural History Museum – is a deceptively simple series of more or less unadorned boxes, which can be reconfigured to suit everything from theatrical performances to awards ceremonies, as well as concerts, festival-type set-ups, product launches and, of course,

Sun Glasses

Julie Sheppard runs through the best summer wines currently available at Greenwich Peninsula newcomer Borough Wines.

When the sun's shining, Londoners make the most of the city with picnics in the park, backyard barbecues and riverside, alfresco dining. For wine lovers, summer is a chance to seek out lighter styles – perfect for seasonal food pairing, too. If you're picking out bottles this summer, don't feel restricted to just one shade of vino. Sure, nothing says refreshment like a cool bottle of (white) fizz chilling in an ice bucket, but eye-catching pink rosés are a true summer staple; some of the heavier, woodier whites might actually be a bit too burdensome for a summer get-together; and though red wine conjures images of wintry nights in by the fire, lighter red wines make perfect summer drinking (and many even benefit from being chilled in the fridge for half an hour). The following selections are all available from Borough Wines, though feel free to try different variations using the same grape types and from the regions mentioned. There's fun to be had in finding new favourites.

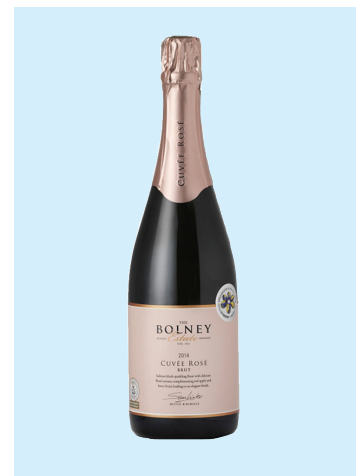
Sparkling

Champagne is the ultimate luxury; prosecco is a wallet-friendly, fun alternative, but there's plenty of sparkle in between. Italy's Moscato d'Asti is made for summer: a pretty, lightly sweet treat that's heavenly with strawberries. Spain offers characterful cava that's a natural match for light bites and tapas. Or if you like French wines, but can't afford champagne, look for similarly produced regional cremants, like Cremant de Loire. The southern hemisphere also produces fantastic fizz. Seek out top-quality bottles from cooler vineyards in Tasmania, New Zealand, Argentina and Chile. Closer to home, English sparkling wine is a local treat that's fast gaining an international reputation.



Castell d'Age, Cava Anne Marie Brut Nature Reserva, Spain, £19.50

From a winery run by three generations of women from the Junyent family, this has delicate citrus aromas and a fresh palate with ripe fruit, hazelnut and a hint of toast. Certified organic, biodynamic and vegan.



Bolney English Sparkling Rosé NV, Sussex, England, £40

One of the longest established English vineyards, Bolney has been making award-winning wines for over 35 years. This fizz has a fine, tightly beaded mousse. Notes of raspberry and wild strawberry are perfect for summer days.

White

Warm days call for crisp and dry whites, so as a general rule save any bottles that have a long ageing in oak for autumn. Instead, opt for clean mineral styles, which are often naturally lower in alcohol: German Riesling, Italian Vermentino and French classics Chablis (made from Chardonnay) and Sancerre (Sauvignon Blanc). For the ultimate



Quinta de Santiago Vinho Verde, Portugal, £10

Made by a third-generation family-run winery, this is an elegant and fruity Alvarinho. The perfect summer aperitif – or try it with seafood.



Printworks London, image by Jake Davis

club nights. “What we hope we created is a totally blank canvas,” he explains, “it’s all designed to be as multi-purpose as possible.”

The building itself can accommodate 3,000, while the adjoining grounds can fit in another 7,000. It’s a huge block of real estate, yet the Peninsula’s developers, Knight Dragon, don’t plan to build permanent structures on this site for at least a decade. And in that furlough, Tracey and co are finding space and time to bring true cultural capital there.

Of course, unused parts of London have been put to fairly creative uses for decades, sometimes

without the owner’s consent. Some of London’s earliest warehouse parties took place in the Docklands, and Damien Hirst’s seminal group exhibition, Freeze, was staged in 1988 in an unused Port Authority building in Surrey Quays.

However, Tracey says the major difference between then and now is that, today both the club-going public and the developers understand the value in “worthwhile” rather than “meanwhile” projects.

“At one point, landowners were asking us to chuck something together,” he says, “but now we’re part of the masterplan.” Indeed, the

new owners of an old embassy on Grosvenor Square have chosen to keep Tracey and his colleagues on to run the building as an events space, even though this was only supposed to be something of a stopgap.

“

The building itself can accommodate 3,000, while the adjoining grounds can fit in another 7,000

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Magazine London, computer generated image

Clearly, London’s clubbers also appreciate a little backstory, as well as a sense of place. Tracey admits he’s become a bit of an amateur historian and is proud to reveal the thinking behind Magazine’s name.

“It’s on the site of an old munitions facility, so it speaks to the area’s industrial past,” he says, “But a magazine is also a repository for lots of different bits of content. So it’s a throwback to the heritage, but it will also absorb lots of different things in the future.”

Rosé

fresh taste, styles that come from coastal wine regions often capture that salty sea tang. Look for Albariño from Galicia on Spain’s north-west coast, which offers attractive citrus, stone fruit and apple notes; the same grape, called Alvarinho, is used to make crisp Vinho Verde in northern Portugal.



Maison Chanzy Bouzeron les Trois, Burgogne Aligote, France, £24

The vineyards of Domaine Chanzy are spread across the three principal regions of Burgundy. This is a delicately powerful wine with bright lemony fruit and a solid backbone of acidity.

Ranging from delicate “barely there” shades to vibrant pinks, colour is often an indicator of style. Pale pinks are usually more delicate, while darker pinks have more body, making them a good bet for food pairing. And the real beauty of rosé is that it’s super-versatile when it comes to summer food, complementing everything from salads and seafood to veggies and meat. The benchmark style is elegant Provence rosé. This delicate pale pink is made from varieties such as Grenache, Carignan and Cinsault, and conjures Côte d’Azur glamour. If Thames-side is more your style, look for heartier rosados from Spain.



Dojan Rosé, Piedmont, Italy, £13.50

From one of the oldest family-run, certified organic wineries in Piedmont. Made from the Barbera grape, this is aromatic and fresh with a fruity bouquet of wild cherries. Enjoy with fish dishes.



Domaine des Tourelles Rosé, Lebanon, £15.50

From a dynamic winery run by three siblings: Faouzi Issa, Christaine Issa and Emile Issa-el Khoury. They make this fuller-bodied rosé, with a zesty, spicy finish. Great with Middle Eastern food. Vegetarian and vegan.

Red

Pinot Noir is the ultimate summer red, light-bodied and packed with raspberry and cherry fruit. Although it’s a notoriously tricky grape to grow, you’ll find great examples across the wine world. Other varieties to look out for include: Merlot, Sangiovese, Grenache/Garnacha and Gamay. This last grape is used to make Beaujolais, an area known for its light, juicy reds with cherry, raspberry and cranberry fruit. Most Beaujolais is best drunk young, so look for bottles from the 2018 vintage, and best served slightly chilled at around 12-14°C. In fact, all of these light reds will taste fresher if you pop them in the fridge.



Villa Wolf Pinot Noir, Germany, £14

Young couple Patrick Möllendorf and Sumi Gebauer have brought renewed energy to Villa Wolf since taking over in 2011. Their light and elegant Pinot Noir combines smooth cherry and raspberry fruit with an herbaceous complexity.



Domaine Joncy, Bois des Lys Morgon, Beaujolais, France, £16.50

Family-run Domaine Joncy is a certified organic estate. Their Morgon is a generous wine with cherry and plum aromas. It would pair brilliantly with a juicy steak.

5 Ikea classics

Ikea's new Greenwich store is one of the furniture chain's most sustainable, yet the Swedish firm has always been good at recycling popular designs; here are some of its best-loved, longest-standing classics.



The Lövbacken table

Originally named Lövet or "leaf", this 1965 table (£45) gave rise to more or less all flat-pack furniture. According to Ikea, designer Gillis Lundgren was unable to fit the original version in his car, so he sawed off the legs and later reattached them. Whether or not we should credit Lundgren's hasty disassembly job with one of the most consequential manufacturing decisions in modern times is unclear. However, we can be sure that today's version, now called the Lövbacken, still comes with screw-on legs, enabling buyers to stick this in the boot without having to reach for the handsaw.



The Ekenäset armchair

This sleek, understated armchair was originally issued by the Swedish manufacturer back in the late 1950s, as an attempt to offer Danish-style modernist hardwood furniture. The earlier model was actually named after a Danish town – the western seaport Esbjerg – perhaps encouraging Swedes to associate these seats with their neighbouring nation's reputation for fine carpentry. Sixty years later, Ekenäset still conjures up the mid-century Scandi good life. For around £185, you'd be hard-pushed to find a vintage item of this standard in this price range.



The Billy bookcase

Ikea's Gillis Lundgren sketched out this simple yet phenomenally successful piece of furniture (from £25) on a napkin back in the late 1970s. First produced in 1979, the bookcase has gone on to sell more than 110 million units. It's changed a little bit over 40 years, shrinking from its original 90cm width to a slightly slimmer 88cm, after some customers complained its veneered, particle-board shelves couldn't take the weight of a full stack of books (the size change also helped Ikea pack more Billys on to a shipping pallet). However, its relative uniformity has led Bloomberg, the financial media company, to publish a Billy Bookcase index that, much like the Economist's Big Mac Index, compares the price of a single Billy across the world, as a light-hearted guide to purchasing power and exchange rates.



The Klippan sofa

Another 1979 vintage, the popular sofa (£185) was created by design director Lars Engman, after his kids more or less destroyed an expensive handsomely designed Italian couch that he had invested in. Klippan means "cliff" or "outcrop", which may reference the sofa's toughness. The wooden-framed, steel-legged piece has a fabric covering that can be machine-washed, or even replaced if it receives a big battering. It's also one of Ikea's simplest self-assembly items – all you need to do is screw on the floor legs – and it is removal man-friendly, as this standard, two-seat model fits through most apartment doors quite easily. Anyone who has moved with a more cumbersome couch will like that feature.



The Poäng chair

Poäng (£85) – which translates from the Swedish as "point" – was actually partially the work of Japanese designer Noboru Nakamura. He travelled to northern Europe in the early 1970s, drawn in part by the region's reputation for progressive, subtle, humanistic designs. His chair, developed in conjunction with Ikea's own director of design, Lars Engman, draws on the work of an earlier Scandinavian pioneer, the Finnish architect, designer and bent-wood expert, Alvar Aalto. Thanks in part to those retro references, as well as its relative affordability and pleasant rocking feature – the rear portion has a bit of spring in it – Poäng has remained a popular item more or less since its introduction.



Rwanda, image by Jean Bizimana 2017

Creative Capital

Could London's creative energies help inspire businesses in less developed countries? Naomi Larsson speaks to Teach a Man to Fish, a UK charity that helps found businesses where they're needed most.

Londoner Nik Kafka was working as a banker in the city before he left for Paraguay. It was here that he discovered a pioneering school that not only taught students how to become entrepreneurs, but worked as a self-sufficient social enterprise.

Kafka decided to take this "school-business" model and spread it across the world. The charity Teach a Man to Fish was founded in 2006, and now works in over 100 countries, reaching 250,000 young people.

The model is based on a concept of education paying for itself. It allows students and teachers to set up and run their own profitable business, and the money that's raised can then go back into the school and community. They've supported projects from an envelope-making business in a lunchtime club at a Ugandan secondary school, to a

vocational bakery course at a school in Kigali, Rwanda.

“There is a creative energy to London which we are very lucky to be part of.”

“The school-business model is a way of tackling poverty long-term,” says Teach a Man to Fish’s communications and marketing officer, Susie Worth. “It’s giving young people those 21st-century skills – after graduating, they can go on to set up their own business because they have the skills to be entrepreneurs.”

Teach a Man to Fish is an international charity, but its roots

are firmly based here in London. In fact, the city’s creative energies have helped influence the charity’s work.

Worth attended a meeting with independent designers at Greenwich Peninsula’s SAMPLE market last year. She says the charity is always on the lookout for advice and expertise from creative entrepreneurs to inspire business ideas they’re supporting abroad.

Award-winning designers Tracey Neuls, Wayne Hemingway, Harriet Vine and Rosie Wolfenden of Tatty Devine spoke at the event. Worth says she saw a lot of similarities between them and the young people the charity supports, even though they may be worlds apart. “It’s inspiring to look at these big brands. We’re seeing students having to be creative and entrepreneurial – exactly what these big brands have done,” she says.

“They all started their businesses in their local street

market, and because we have offices in Uganda, Rwanda, South Africa, a lot of businesses these young people set up are in the market, too.”

“It’s giving young people those 21st-century skills.”

Wayne Hemingway, of Hemingway Design, spoke about coming from a working-class background, making a business from what you’ve got, and “using the resources around you – literally on the street in some cases,” Worth says. “That was really helpful because so many of the students we’re working with have to respond to the local context, and

have to be creative with the materials that are available.”

She adds: “There is definitely a creative energy to London which I think we are very lucky to be part of. I am always on the lookout for new ways to express our mission, and regularly take inspiration from my surroundings, whether that’s going to the latest exhibition at Tate Britain, meeting independent designers at SAMPLE Market, or walking through the Stranger Things tube station takeover at Oxford Circus. “I think living and working in somewhere as diverse as London is invaluable for a charity like Teach a Man to Fish. Although our headquarters are in London, you never lose sight of the fact that our work has a global impact.”

► For more details, go to teachamantofish.org.uk. The next edition of SAMPLE takes place on 7 September.

Above The Tide

What's better than living beside a new high-concept 5km linear park? How about having a state-of-the-art spa and wellness centre right above it? Here's how to find indoor and outdoor wellbeing, thanks to Renew.



Renew floor at No.2 Upper Riverside

Occupying the uppermost floors of No 2 Upper Riverside, the second block in this new five-tower neighbourhood, Renew isn't just one of the more impressive spots for fitness and relaxation in the capital; it also has one of the best views across London's skyline. There are two state-of-the-art gymnasiums, a steam room, a hot tub, a swimming pool and a splendid terrace for open-air exercise, meditation and perhaps a bit of socialising. You can get fit here, of course, but the gym, pool, spa and terrace have really been designed with the residents' ultimate sense of wellbeing as their guiding principle.

Simply from an aesthetic perspective, it's hard not to feel a little bit better about yourself after looking down from Renew's vantage point. There's the soft sheen of the O2 dome; the Emirates Air Line, London's one and only cable car, running through the foreground's upper reaches; London's high-rise buildings prick the horizon; down below, the River Thames; and of course, the latest landmark, The Tide, the new five-kilometre elevated garden walkway inspired by New York's

High Line, which offers both visitors and residents another chance to raise their heart rate. From walking, running, meditating, cycling and picnicking, The Tide allows for a temporary escape from the city, and a dive into nature – and art: there's plenty of world-class public sculptures along the linear park, as well as a tasty trail of eclectic cafés, bars and restaurants for anyone looking for a post-sprint treat.

Kent Jackson, design director at Skidmore Owings & Merrill (SOM), the architects behind Upper Riverside, understands that in a place like the Peninsula, the only way is up. "Building tall is the best way to make the most of the amazing views, and to really take advantage of the air, the feeling of space and the light," he explains. "It's a very different offer from what I think you might see in the rest of London, where things might be a bit more tightly packed, where building tends to focus more on efficiencies rather than the experience of the people who live there."

British designer Tom Dixon, OBE, who oversaw Renew, adopts the same lifestyle-led approach. His designs embrace the panorama throughout, with floor-to-ceiling glass windows, encouraging the

visitor's eye to wander outwards. Portholes in the pool area recall the area's maritime past, while the stepped structure on the ceiling, walls and floors work symbiotically with the buildings' emblematic stepped design, creating a sense of terraced, multi-levelled space, to suggest the ebb and flow of the river, below.

“The Tide allows for a temporary escape from the city, and a dive into nature – and art: there's plenty of world-class public sculptures beside the linear park”

Despite this being a place to unwind, Renew's materials evoke the peninsula's hard-grafting past, as well as Dixon's lifelong passion for local industry. Look out for the passivated metal reception desk – a kind of anti-corrosion treatment

more commonly seen in factory components – that makes for an impressive entrance. It might seem like a small point, but this dip into the area's past is very important to the acclaimed designer. "Even when I was a boy," Dixon comments, "I used to jump on the motorbike and drive to Greenwich to get things cast and machined, because that whole part of south London remained a good place for getting things made – and I still do that now."

In contrast to this industrial look, the use of warm woods and textured stone surfaces bring a more contemporary aesthetic to the place, as well as a sense of calm, which extends to the outdoor terrace embedded with plants, sun decks and couches.

This is intentional, says Dixon. "With a growing emphasis on wellness, I wanted to create a space that would enhance residents' day-to-day lifestyle and motivate them to achieve their goals and feel their best," he explains. "Renew is a relaxed space where residents can meet like-minded people, creating a wellness community within the neighbourhood."

Motiv8, the fitness company that serves the space, explains that residents can expect all manner of

classes, personal training and other resident-tailored services to fill up their timetables, including the best morning treat to wake up to – yoga classes on the terrace.

"We see Greenwich Peninsula as an active and sociable community, so it was important that we thought about residents' lifestyles with the Renew floor," says Richard Margree, CEO of Knight Dragon, Greenwich Peninsula's developer. "We believe we have created an exceptional wellness club for them to enjoy." He describes Dixon's Renew as "visionary in the way that residents' wellbeing acts as a binding principle; bringing them outside of their home and into a space where they can relax and 'renew' themselves together."

So, don't worry too much about reps or BMI, or for how long you can hold the plank or the crab. Renew is really a treat for all senses, a haven for the ambitious, and a space to feel inspired, with a panorama that is hard to beat.

It also forms part of the wider Upper Riverside Club exclusive to residents, which provides exceptional amenities such as cinemas, roof terraces, and event spaces. The complex promises to redefine urban living and turn the neighbourhood into a major waterfront destination.

Peninsulist Living

From a London rom-com, to a hearty English salad to an open-air, contemporary urban playlist, here's food, literature and music that's just ripe for the summer season on the Peninsula.

Turning Tides festival playlist

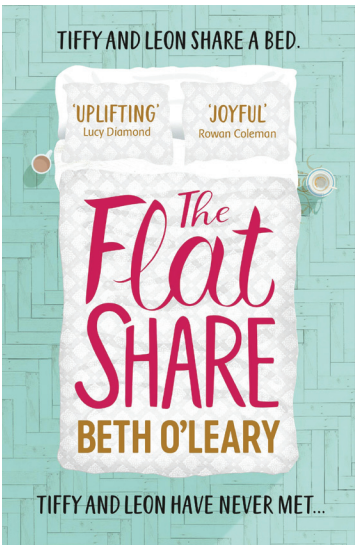


As a little taster for Turning Tides Festival, you can enjoy this playlist of highlights on Spotify. Search for Turning Tides in playlists, and you'll find this 20-song collection, including beautifully jaded vocal performances from Gaz Coombes (Supergrass); tuneful New Orleans neo-soul from Tank and the Bangas; spaced-out contemporary pop from The Invisible; gender-bending hip-hop by NYC rapper Leif; classic Ethiopian jazz from the brilliant Mulatu Astatke; echoic electronica music from London's own Scanner; and avant-garde R'n'B cuts from LA's Sudan Archives.

We'll let you know about the festival as soon as we can (check turningtides.london), but until then try a little fresh summer listening, via this selection.

The Flat Share

Beth O'Leary
(Quercus)



Residents of Greenwich Peninsula will, thankfully, have been spared the cramped, grottier side of the London rental market conjured up so vividly in Beth O'Leary's debut novel. However, they're more than likely to find room in their lives for the book's charming tale of two thrifty young professionals, Leon and Tiffy – one working days, the other working nights – who, for financial reasons, agree to share a room.

O'Leary's book, written in a simple, winning style, with evocative, contemporary details, describes the pair's relationship as they go from unfamiliar strangers to something quite a bit more intimate. Reviewers have compared O'Leary to Jojo Moyes and Richard Curtis; if you're a sucker for a London rom-com, then make sure you bag this, this summer.

Summer recipe

Isle of Wight tomato salad with coastal honey and London burrata.

Gary Robinson, group executive chef at Market Table, Upper Riverside, shares this healthy English dish.

Serves two

Ingredients:

- 150g burrata
- 200g Isle of Wight tomatoes in a variety of colours
- 6 black olives, stoned and sliced
- 4 bright red radishes, sliced
- 1 head of chicory, sliced
- 5ml sherry vinegar
- 100g honey
- 1 sprig thyme
- 2 sprigs rosemary
- 10g pumpkin seeds
- 5g chopped chives
- Watercress to garnish

Method:

Place the honey, thyme, rosemary and vinegar in a saucepan and bring to a simmer, then remove from the heat. Allow to cool, then add the tomatoes to the pan and let them sit until you're ready to use them.

Mix the radishes, black olives and chicory in a bowl.

To serve, arrange the salad on plates along with the tomatoes and top with the burrata. Drizzle with the remaining dressing from the pan and garnish with watercress, pumpkin seeds and chopped chives.





Peninsula Directory

Here's our guide to what's happening on the Peninsula this summer.

At The O2

An epic nightclub, a bowling club and home to one of the biggest arenas in Europe – here's what's on at The O2.

- 23 May
Unibet Premier League Darts
-
- 24 May
Rita Ora
-
- 25 May
The Vamps
-
- 28 May
An Evening with Mark Knopfler and Band
-
- 30 May-1 June
An Evening with Michael Bublé
-
- 2-7 June
Hugh Jackman: The Man. The Music. The Show.
-
- 9 June
Badu X Aiko
-
- 11 June
Lenny Kravitz
-
- 13-15 June
Westlife
-
- 17-18 June
Backstreet Boys
-
- 23 June
Quincy Jones presents: Off The Wall, Thriller, Bad
-
- 26-30 June
Cirque du Soleil: Toruk
-
- 5-7 July
Mrs. Brown's Boys D'Musical?
-
- 11 July
KISS
-
- 1 May-15 July
London in the Sky
-
- 17-20 August
Ariana Grande
-
- 7 September
Electric Soul Festival
-
- 17-18 September
Khalid
-
- 19 September
Professor Brian Cox
-

**Dates correct at time of going to press*

15 May-23 June, NOW Gallery, Peninsula Square

The Great Supper by Sara Shakeel



Ever felt like contemporary art could do with a little more sparkle? Sara Shakeel certainly does. To see just how this award-winning Pakistani artist brings the bling, head over to The Great Supper, 2019's NOW Gallery Young Artist Commission. Available to view for free, this annual commission celebrates the best rising talent in the fields of visual arts and illustration.

nowgallery.co.uk

5-7 & 12-14 July, The Tide, Greenwich Peninsula

Turning Tides Festival



Every good London park needs a good festival, right? That's why we're staging a great, free, outdoor event, to celebrate the opening of The Tide, a new, five-kilometre-long linear park. The line-up has been partially announced with more to come, you can get a good idea of what to expect from our Spotify playlist, which features rugged singer-songwriter tunes from Gaz Coombes, pizzicato-filled R&B from Sudan Archives, and gender queer rap from Leif. See you there?

turningtides.london

4 July-22 September, NOW Gallery, Peninsula Square

My Opera House by Kinska



NOW Gallery's summer Art Commission delivers an exhibition for all to enjoy and participate in, with a story that you can interpret in different ways. We invite you to join us and live in 3D storyteller Kinska's imagination – a world full of imaginary characters, great ceramics works, all influenced by the artist's pareidolic (that means seeing faces in things!) illusions.

nowgallery.co.uk

Thurs 10:00-13:00; 1st & 3rd Sat of the month, 12:00-15:00, The Jetty

Urban Gardening



Want to make friends, do something useful and help the Peninsula bloom? Then come along to the Jetty's regular gardening sessions. Led by Urban Growth, these events give you a chance to show the place some love, grow fruit and tend to the vegetables. All ages, abilities are welcome; you might be an expert, not know one end of a trowel from the other. Just drop by and muck in.

jetty.greenwichpeninsula.co.uk

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