emerging practices

Cramazio & Kohler

Private House in Hedikron; Uster, Switzerland 2004–2009
リーデンフュッテハウス スイス ウスター 2004–2009

Supawood; Zermatt, Switzerland 2008–2009
スーパーウッド スイス ゼルマット 2008–2009

The Sequential Wall, ETH Zurich, Elective Course 2008 (above and right)
このプロジェクトはスイスを用いた多目的に配慮されたドア&ファニチャーの
部屋の再利用可能なシステムを実現します。

The Prefab Wall, ETH Zurich, Elective Course 2006 (above and left)
このプロジェクトは個別を特色とすると考えられた16個のエレメントを
据え置きを構成するための4つのデバイスと、それらを組み合わせ
した全24のモジュールをコンポーネント化できる。

Research in Digital Materiality conducted at the Swiss Federal Institute of Technology Zurich (ETH Zurich) - Selected Projects
スイス連邦技術大学（ETHチューリッヒ校）におけるデジタル・マテリアルティ・リサーチ - 選定されたプロジェクト
Gantenbein wines have an excellent reputation worldwide. The cultivation and production of the wines follow the terroir principle, which has also left its imprint on the organization and architectural language of the winery.

The buildings are grouped around a courtyard, situated at the end of the vineyards, where the vines are being picked. Below are the cellar and distribution facilities. The production line follows the principle of gravity. Low tech and a great deal of experience are the basis for the maturing process of these exclusive wines. Only three people – Daniel, Martha and father Gantenbein – run the winery, so high efficiency is guaranteed by optimized operating sequences.

These are the preconditions of the new building, which is both a functional and representational object at the same time. Typologically, it resembles horse stables, with facades of perforated brickwork. These have been laid by the robot and prefabricated into wall elements.

The central issues are room organization, choice of materials, a controlled, natural room climate and natural ventilation. Each floor has its own operational logic. The brick construction provides thermal mass and is prefabricated, other than a few exceptions of distinct details. The fermenting cell is essentially a ground-level hall. The grape harvest ferments there in oak barrels. Below ground is a cellar that connects the existing and new buildings, supported by eight mushroom-shaped columns.

Above the winery is the lounge, an open but sheltered roof terrace which offers views across the Rheinau valley.

The interest of this facility lies in the tension between the complexity and quality of the product, and the directness and reducibility (almost archaic) force of the way it is produced. The same is true for the architecture, which is derived directly from the inner and outer context of the winery.