

Position Classification: Operational/Technical/Experienced

Responsible for: To ensure that all processing operations are carried out in a manner that maintains the quality and integrity of delivered fruit, must, juice and wine.

Leadership/Business influence: Working independently and proficiently to a point where they may be directly supervising and delegating tasks to others.

Reports to: Wine Production Manager

Supervises: N/A

Main Functions and Activities

Perform key Vintage Cellar Operations

- Receive fruit into crusher area in a safe manner
- Carry out transfer of must, juice and wine as directed by supervisor
- Operate equipment including, crusher/destemmer, presses, pumps and clarification equipment

Measures - No wastage of must, juice and wine. All equipment operated within specification.

Carry out Cleaning and Sanitising of Tanks and Equipment

- Carry out cleaning of tanks and cellar equipment
- Minimise wastage of water during cleaning operations
- Minimise wastage, of grape solids entering drainage system
- Cleaning chemicals, including Caustic-based chemicals, handled and used in accordance with safety standards (ie glasses and safety gloves)

Measures - Tanks and equipment cleaned to company standard. Cleaning carried out safely and in accordance with instructions.

WH&S

- Comply with all WH&S policies and procedures.
- Wear and appropriately maintain Personal Protective Equipment as specified.
- Report all accidents, near misses and unsafe work practices/hazards to your supervisor.
- Work in a manner which is conducive to WH&S.

Measures - Compliance with company policies and procedures. Incidents reported in accordance with company procedure.

Housekeeping and Maintenance

- Return all equipment following use
- Maintain clean and tidy work area
- Report and record wastage of wine and wine product
- Identify and report any non-conformances to immediate supervisor
- Complete all relevant paperwork and quality checks

Measures - Equipment and work area maintained in a neat and tidy manner. All relevant paperwork correctly and promptly completed and returned to the supervisor.

Internal contacts - Cellar Staff, Laboratory Staff & Winemaking Team

External contacts - N/A

Essential Capabilities and Experience

- Completion of relevant Cellar Induction Training and Assessment
- Ability to work long hours under shift arrangements (12hs/day, 5 - 6 days/week & night shift as required during the Vintage Season)
- Ability to communicate and work within a team environment
- Willingness to learn key vintage functions and operations
- Accuracy and attention to detail

Desirable Capabilities and Experience

- Previous wine industry experience
- Forklift licence
- Confined Space Entry Ticket