

Position Classification: Operational/Technical/Experienced

Responsible for: Ensuring 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: Service and Support

Reports to: Cellar Supervisors & 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 winery equipment including, crusher/homesteader, 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
- Handle and use cleaning chemicals, including Caustic-based chemicals, 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.

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 supervisor.

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.

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 hours under shift arrangements (Up to 12hs/day, 5-6 days/week & night shift as required)
- 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

Incumbent Name: _____

Signature: _____

Date: _____

Managers Name: _____

Signature: _____

Date: _____