

WINE INDUSTRY WORKER

ALSO KNOWN AS:

VINEYARD WORKER

CELLAR HAND

WINERY ASSISTANT

JOIN THE RICH TRADITION OF WINEMAKING AND HELP BRING EACH VINTAGE TO LIFE.

As a Wine Industry Worker, you'll play a hands-on role in turning sun-ripened grapes into quality wines. Join the rich tradition of winemaking and help bring each vintage to life.

KEY SKILLS

Skills which may benefit anyone considering a job as a wine industry worker include:

- ☑ Attention to detail
- ☑ Physical stamina
- ☑ Viticulture
- ☑ Oenology
- ☑ Teamwork

CAREER PROGRESSION

In this role, you may have the opportunity to progress to other positions. Career progression opportunities include:

- Team Leader
- Food Scientist
- Business Manager
- Brewer

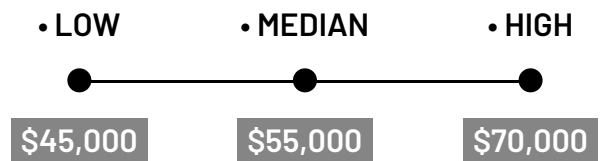
VALUES & ATTRIBUTES

Values and attributes of anyone considering a job as a wine industry worker include:

- ☑ Passionate
- ☑ Adaptable
- ☑ Willingness to learn
- ☑ Diligent
- ☑ Quality-focused
- ☑ Artistic - "Creator"

SALARY EXPECTATION

The expected salary for a wine industry worker in the food and beverage industry can vary across different areas of manufacturing and may vary as you become more experienced.



RELATED INDUSTRIES

- ▶ Food and Beverage

RECOMMENDED SCHOOL SUBJECTS

- Chemistry
- Food and Nutrition
- Science in Practice

CORE SCHOOL SUBJECTS

- Essential Mathematics
- Essential English
- Hospitality Practices

JOB OVERVIEW

As a Wine Industry Worker, you'll be involved in various aspects of wine production, from vineyard management to cellar operations. You'll work in diverse environments, from sprawling vineyards to state-of-the-art wineries. In this role, you will assist in tasks related to grape cultivation, harvesting, fermentation, and wine aging. Your understanding of viticulture practices and winemaking processes will be crucial in contributing to the production of quality wines.

In this position, your duties may vary with the seasons. During the growing season, you might be involved in vineyard tasks such as pruning, tying vines, leaf pulling, and monitoring for pests and diseases. Come harvest time, you'll assist in grape picking and sorting, ensuring only the best quality fruit makes it to the winery. In the cellar, you'll help with crush operations, managing fermentation tanks, and conducting pump-overs or punch-downs.

You'll also be involved in wine transfers, barrel work, and general cellar maintenance, including rigorous cleaning and sanitising of equipment. Furthermore, as a Wine Industry Worker, you'll play a supporting role in quality control and wine development. You may assist in collecting grape samples for analysis or help conduct basic wine tests under the guidance of the winemaker. You'll need to accurately record various data points throughout the winemaking process, contributing to the traceability and consistency of wine production. Depending on the winery's size and structure, you might also be involved in bottling operations or assisting with wine tastings.

Your role will require physical stamina, attention to detail, and the ability to work effectively in a team. Your passion for wine, willingness to learn, and respect for the craft of winemaking will be essential as you contribute to creating wines that capture the essence of the vineyard and delight wine enthusiasts.

WHAT WILL YOU DO?

Your role may include duties as follows:

1. Assist in vineyard management tasks
2. Support grape harvesting and sorting operations
3. Help with winery crush and fermentation processes
4. Conduct cellar operations including wine transfers and barrel work
5. Maintain the cleanliness and sanitation of winery equipment

HOW TO BECOME A WINE INDUSTRY WORKER

Becoming a Wine Industry Worker typically involves a combination of training and on-the-job experience. While formal qualifications are not always mandatory, they can be beneficial. Here's a general pathway to enter this specialised profession:

1. Complete Year 10 or equivalent, with a focus on mathematics and hospitality subjects.
2. Research potential employers in your area via a search engine, social media or job site. Even if there are no jobs advertised with the employer you're interested in, it can be a good idea to send a cover letter with your resume expressing your interest.
3. Gain practical experience through a traineeship or entry-level position with a winery.

VOCATIONAL EDUCATION & TRAINING

A traineeship is the best pathway to gain skills as a Wine Industry Worker. You can undertake the following qualification as a traineeship:

- Certificate II in Wine Industry Operations (FBP20521)
- Certificate III in Wine Industry Operations (FBP30921)

As a trainee you will combine work with formal training, allowing you to gain practical skills and knowledge in a specific industry while earning a salary.

Duration: Traineeships typically last between 12 to 24 months, depending on the specific program and whether you are working full-time or part-time.

Work and study combination: As a trainee, you will work either full-time or part-time while receiving formal training from a Registered Training Organisation (RTO).

Eligibility: Generally, traineeships do not require formal qualifications to enter, making them accessible to a wide range of individuals, including if you are a school leaver or someone looking to change careers.

Completion: On completion you will receive a nationally recognised qualification, showcasing your skill and experience.

Skills, qualifications, accreditations and licences

Wine Industry Workers may choose to pursue other training or certifications, licences and tickets. Qualifications and skills may be required to progress to supervisor or team leader positions.

If you are looking to advance your career in leadership roles, the following qualifications may be relevant:

- Diploma of Production Management (MSM50316)

UNIVERSITY & HIGHER EDUCATION

Holding a degree in manufacturing, human resources, finance, economics, marketing or management can be helpful if you are considering taking a step into leadership or a business ownership position.

It could also be useful to hold specialist qualifications in food technology or science:

- Bachelor of Food Science and Technology
- Bachelor of Science

To further your career and step into more senior roles, an MBA or other advanced degree may be beneficial.