



The Australian Wine  
Research Institute

## POSITION DESCRIPTION

**Title of Position:** Scientist/Oenologist

**Reporting to:** Senior Oenologist

### Overview:

The Scientist/Oenologist works as part of a team to provide helpdesk support for technical problems encountered by Australian grapegrowers and winemakers. Support includes identifying the root causes of problems and providing research-based, practical, up-to-date remediation solutions, as well as future prevention strategies. Investigations conducted may involve sensory assessment, chemical or microbiological analysis and use of advanced analytical techniques to analyse grape or wine samples. The Scientist/Oenologist may also contribute to the communication and presentation of relevant information to Australian grape and wine producers to facilitate awareness and adoption of research outcomes and support wine industry education and development.

### Qualifications:

A relevant degree in Science (majoring in chemistry or microbiology) or Oenology

### Experience:

- Experience in laboratory analyses including wet chemistry and microbiological analysis, preferably in a wine laboratory setting
- Experience in instrumental analytical techniques such as:
  - UV-Vis and Fourier transform infra-red spectroscopy
  - Gas chromatography/mass spectrometry (GC/MS)
  - High performance liquid chromatography (HPLC)

### Principal Accountabilities:

1. Work alongside Senior Oenologists and other specialists in responding to helpdesk enquiries from Australian grape and wine producers.
2. Undertake small-scale investigations of technical problems encountered by Australian grape and wine producers using advanced analytical techniques.
3. Conduct experimental design, analysis, data processing and interpretation of results.
4. Prepare new content for AWRI communications, such as industry articles, the AWRI website and electronic newsletters.

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5. Contribute to the efficient, effective and safe operation of laboratories. This may include administration, consumable and instrument procurement, general facility (laboratory and equipment) maintenance and housekeeping, organising instruction of others in the correct use of laboratory equipment.
6. Assist in drafting and review of relevant risk assessments and standard operating procedures.
7. Undertake other duties as directed by the Senior Oenologists, the Group Manager – IDS or the Managing Director.
8. Accept that all intellectual property, patents and discovery arising during the course of employment at the AWRI remain the property of the AWRI.
9. Promote the general wellbeing of the AWRI by ensuring that all contact with clients, staff or the public is performed in a professional and confidential manner.

**Person Specification:**

1. High level of technical proficiency in chemistry, winemaking, wine production and wine laboratory analyses including wine chemistry and microbiology
2. High level of problem-solving skills, including interpretation of analytical data
3. Superior written communication skills, including report writing and contributing to AWRI communications
4. Superior oral communication skills, including preparing and delivering presentations
5. Superior computer skills (office applications, databases, data management)
6. Ability to contribute to the organisation and presentation of events, seminars and tastings
7. Ability to work and communicate effectively with scientists, grapegrowers and winemakers
8. Ability to meet deadlines in the specified timeframe
9. Ability to work independently and objectively
10. Innovative thinker

**Workplace Health and Safety Responsibilities:**

Employees and students must take reasonable care to protect their own health and safety, and have responsibilities to:

1. Ensure that they do not increase the risk to the health, safety or welfare of others through any act or omission.
2. Obey reasonable instructions that are designed to protect their health, safety and welfare.
3. Use, in the appropriate manner, equipment that is provided to protect their health, safety or welfare.
4. Not wilfully interfere with, or misuse, items or facilities provided in the interest of health, safety or welfare of employees.
5. Ensure that they are not affected by alcohol or any other drug to such an extent that they endanger themselves or others.
6. Report promptly, any hazards, incidents or injuries to their Manager/Team Leader.