

POSITION DESCRIPTION

Position: Winemaker – WIC Winemaking Services

Reports to: AWRI Group Manager – Industry Development and Support

Overview:

The Winemaker's primary responsibility is the efficient and effective operational management and control of WIC Winemaking Services. This is a 'hands on' role involving substantial active winemaking with operations principally undertaken on the premises of the University of Adelaide's Hickinbotham-Roseworthy Wine Science Laboratory, and undertaken with the cooperation and support of the University's Manager of that facility and other operational staff. As a member of the AWRI's Industry Development and Support Group, the Winemaker may also become involved in other oenological and extension activities undertaken by the Group.

Qualifications:

A degree in oenology from a University with an established reputation for producing well regarded and well grounded winemakers. A minimum of two years industry experience in a winemaking position is essential with prior experience in small-scale winemaking highly desirable.

Skills and attributes:

1. Highly organised and efficient.
2. Possess strong technical skills.
3. Prior practical experience and demonstrated expertise in project management and planning.
4. Good verbal and written communication skills.
5. A client service mentality.
6. Strong ability to focus on delivering to client expectations.
7. The ability to work as part of a team as well as being self reliant and well organised.

Principal accountabilities:

The Winemaker will be responsible for the following to a standard acceptable to the AWRI:

1. Operating the facilities designated for small-scale winemaking in conjunction with University operational staff.
2. Liaising with AWRI researchers and other WIC partners to project plan and set operational parameters for the various types of research and other small-scale winemaking trials being contemplated. Maintaining appropriate spreadsheets of projected activities, estimating the quantity and cost of dry goods, bottling requisites and other consumables to facilitate the setting of prices and the compilation of a small-scale winemaking annual budget with the objective to achieve at least a break even operation.
3. Liaising closely with the University's facility Manager to provide input and assistance as required to facilitate the appropriate scheduling of the WIC Winemaking Services, in conjunction with other University activities, to ensure that the activities of WIC Winemaking Services can be delivered to a standard and timeliness expected by clients. This should include the setting of specifications for fruit to be supplied by clients.

4. Undertaking preparation of small-scale and pilot-scale ferments for clients in accordance with their instructions and good industry practice.
5. Supervising the activities of any casual staff (e.g. cellar hand or laboratory technician) employed by the AWRI and staff allocated by the University to assist in the provision of the Services.
6. Liaising with clients as required during the progress of ferments and, in consultation with them, make adjustments as required to meet client needs.
7. In conjunction with the facility Manager, discuss and plan periodic and if necessary, breakdown maintenance needs.
8. Complying with all University of Adelaide and AWRI OH&S policies, procedures and Safe Operating Procedures as required to ensure as much as practicable a safe working environment for all staff under the Winemaker's supervision.
9. Undertaking other activities as directed by the AWRI Group Manager – Industry Development and Support or Managing Director.
10. Maintaining an appropriate professional manner in dealing with WIC partners and other industry clients using appropriate communication tools.
11. Promoting WIC Winemaking Services in particular and uphold the values of the AWRI.
12. Maintaining sensory skills through membership of the AWRI's quality panel.

Occupational Health Safety Welfare and Environment Responsibilities:

1. Take reasonable care in regard to health, safety and the environment at work.
2. Avoid adversely affecting the health and safety of any other person through any act or omission at work.
3. Ensure they are not in such state (due to alcohol or drugs) as to endanger their own safety at work or the safety of any other person.
4. Not wilfully interfere with or misuse items or facilities provided in the interest of health, safety or welfare of employees.
5. Report all accidents, incidents, injuries, property damage in accordance with the AWRI agreed procedures.
6. Comply with the use and utilisation of appropriate personal protective equipment.
7. Participate in activities associated with the management of workplace health safety welfare and environment policies, procedures and management systems.
8. Support and use appropriate consultative structures.