



JOB ADVERT:

HARVEST WINERY STAFF

We're looking for motivated, efficient and attentive people to join the winery team. As part of the team, you will be involved in various operations within our winery. You will use your skills and knowledge while following our operating processes to complete tasks such as grape processing, racking, fermentation, lab work and hygiene in order to prepare & deliver exceptional Sussex sparkling wine. You will work in a premium, modern and friendly work environment that provides good training, skills development and exceptional commitment to health, safety & wellbeing principles.

You would be expected to begin at the start of October and once harvest starts it should run for approximately three to five weeks. Harvest period will normally involve weekends, long work hours and flexible start & finish times.

Key Details

The role is a seasonal worker in our winemaking team, and will cover areas such as:

- Fruit receipt
- Press operation
- Cellar activities
- Fermentation management
- Laboratory work
- Record keeping

Requirements

To be successful in this position, you will have:

- Previous experience working in a winery, including during Harvest (essential)
- Attention to detail and a high standard of quality
- Physical fitness and stamina

- A positive, proactive and confident approach under pressure
- Good communication skills & teamwork skills
- Mechanical aptitude and a strong commitment to health, safety & wellbeing
- Flexible schedule, ability to work long hours and weekends
- Right to work in the UK

Additionally, we are looking for candidates with:

- Forklift training
- Tractor driving experience
- Confined space entry qualifications
- Laboratory skills and knowledge

Please apply via info@rathfinnyestate.com with CV and covering letter that specifically addresses the position requirements.

Benefits and Remuneration

- Competitive pay per hour – based on experience
- Harvest pay loading
- Harvest meals
- Paid holiday
- Paid Atlas and other training
- Staff discount
- Appropriate personal protective equipment (PPE)

Please note that all payroll is done monthly and in arrears

About Rathfinny Wine Estate

Rathfinny Wine Estate was established in 2010 with the express intention of producing some of the finest sparkling wine in the world.

Currently, 230 acres of vineyards are already planted out and on site there is a state-of-the art winery with production and storage facility; there is also an award-winning restaurant and a variety of accommodation. Rathfinny's wine is sold throughout the UK and is also exported to Europe and Asia. Additionally, a small amount of still wine is still produced under the Cradle Valley label and the Seven Sisters range produces gin, brandy & vermouth.

Everyone is Welcome

Rathfinny is an equal opportunities employer and actively supports Human Rights, and all Equality legislation. Our ethos is to respect and value people's differences, to help everyone achieve more at work as well as in their personal lives so that they feel proud of the part they play in our success.

We believe that all decisions about people at work should be based on the individual's abilities, skills, performance and behaviour and our business requirements. We are committed to the fair treatment of our staff, potential staff or users of our services, regardless of race, gender, religion, sexual orientation, responsibilities for dependents, age, physical/mental disability or offending background.

BCorp

Actively participate in B Corp certification and the adoption of the highest standard in social and environmental performance, public transparency, and legal accountability to balance profit and purpose. The winery team will discuss their annual targets and as a temporary member of that team, you will be expected to contribute to them.

JOB DESCRIPTION

Position: Harvest Winery Staff

Location: Rathfinny Wine Estate, Alfriston, East Sussex

Responsible to: Winemaker and senior winemaking staff

Purpose of Position

This position involves the active participation in all the operations of winemaking facilities at the Rathfinny Estate leading to the successful, safe, and profitable production of wine under the direction of the winemaking team. Harvest winery staff work to ensure that Rathfinny Estate is a top-quality producer of sparkling wine in England. Alongside sparkling wine, production also includes Cradle Valley still wines and Seven Sisters drinks.

Harvest period will normally involve weekends, long work hours and flexible start & finish times.

Winery and Vintage Operations

Actively participate in all winery and vintage operations (including set up, operation, cleaning and maintenance):

- Fruit receipt and press operations
- Vintage winery activities including racking, transfers, additions
- Primary and malolactic fermentation management including inoculations and cultures
- Laboratory work

High levels of winery hygiene and organisation will need to be maintained throughout this time, and harvest cellar staff will be expected to spend considerable time on tasks related to cleaning equipment and the winery environment.

Staff will need to manually handle grapes, additives, buckets, hoses, equipment, (up to 16kg), be able to perform repetitive tasks at a good speed and maintain high levels of quality.

Additionally, participate in related vintage operations administration which includes

- Record-keeping of inputs, outputs, losses
- Recording of winemaking activities

Winery and vintage operations will require both individual and team tasks, operators will be expected to:

- Ensure work is completed thoroughly, efficiently and in a timely manner
- Record specifics of all operations accurately and as instructed

- Support other areas of the operation as necessary during peak periods

Prior confined space entry and forklift experience is advantageous but not essential

Housekeeping, Cleaning and Security

Actively participate in the housekeeping, cleaning, security and protection of all the winery assets, including:

- Buildings and all plant and equipment in the winery
- Wine in storage
- Property

Support the winemaking department in maintaining site standards that satisfy BRC food-safety standards.

Safety and Conduct

Actively participate in the provision of a safe, professional work environment including:

- Complying with all applicable Health & Safety regulations
- Operating with high levels of safety at all times
- Reporting in a timely manner any practice or situation which you believe to be unsafe
- Operating in accordance with our safe working procedures as well as the hygiene and food protection guidance
- Encouraging good rapport and teamwork
- Promoting respect and loyalty to the enterprise and each other

Powered Equipment Use

As part of your duties, you may be required to use powered equipment including:

- Powered pallet truck
- Motorised scrubber-dryer
- Forklift and attachments (if experienced)
- Tractors and trailers (if experienced)