



Bolney Wine Estate in West Sussex is one of the pioneers of the English wine industry and has been a family business since 1972. We are a producer of premium English still and sparkling wines, sold across all UK channels and exported to overseas markets. We have an active and vibrant on-site experience offering; tours, events, café/restaurant and shop.

We are very proud of the passionate and talented team we have at Bolney. We strive together to continually increase the quality of our customer experiences and the wine we produce, whilst continuing to be industry leaders.

Key Purpose

We are looking for a Seasonal Harvest assistant for the 2023 vintage to work under the guidance of the Winemaker and winery team on all day-to-day tasks throughout the harvest period.

This is an exciting opportunity to work at one of the country's leading wineries. Whilst previous harvest experience will be favourably considered it is not a prerequisite. Far more important are your work ethic, personal characteristics and desire to be a part of our high performing team.

This is a temporary seasonal position, you will be paid by the hour over a 6–8-week period starting week commencing 4th September.

Summary of key tasks

Assisting in all winemaking operations under the guidance of the Winemaker which includes:

- Grape reception, processing, and sorting
- Press loading and cleaning
- Cleaning and stacking of bins
- Winery and tank cleaning
- Assisting with the grape maturity analysis and ferment monitoring
- Punch down/pump-over of red ferments
- Racking and transfers
- Digging out skins from red tanks
- All additions and inoculations according to instructions given

What you will need to be a successful applicant

- Must be physically fit to perform all tasks - Must be able to lift 25kgs
- Must be able to stand for long periods and climb ladders, and work in often cold and wet conditions, sometimes outside in all weathers
- Previous experience in a winery and cellar not essential but favourably considered
- Willing to work long hours, with the potential to work late shifts and weekends

- Confident on a forklift or being prepared to undergo training to achieve competence
- Full rights to work in the UK - we are unable to provide sponsorship
- Driving licence and own transport essential due to rural location
- Accommodation options available

Personal Characteristics

- Enthusiasm to learn about the whole winemaking process
- Numerate and literate – confident in ability to record key data during the production process
- Very strong attention to detail with internal motivation for accuracy, efficiency, and cleanliness
- Thrives in a compliant, organised, hygienic, quality and process driven environment
- Problem solver with good use of initiative, but knows when to seek additional guidance
- Self-motivated and able to work both within a team and unsupervised
- Looks to proactively develop skills and expertise and apply in practise
- This role includes safety critical tasks therefore a fit for task assessment will be required – adjustments will be considered where possible
- A flexible approach to both working hours and be willing to work weekends/evenings/shifts as and when required
- Able to comprehend workings of the machinery

What you will receive

- A hands-on harvest experience where your work will be vital to the team's success
- The ability to further your winemaking skills and knowledge under the tutelage of our expert winemaker
- At least one meal per shift
- Generous staff discount on wines and our hospitality offerings
- Accommodation options available

How To Apply

Please send your cover letter, CV and available start date/notice period to Cara Lee Dely, the Production and Operations Manager.

T: +44 (0)1444 881 575 | E: jobs@bolneywineestate.com | W: www.bolneywineestate.com

PLEASE NOTE THAT YOU NEED TO HAVE THE LEGAL RIGHT TO WORK IN THE UK, FOR EUROPEAN CITIZENS THAT MEANS SETTLED OR PRE-SETTLED STATUS IN THE UK.

Guided by Nature *Since 1972*

Bolney Wine Estate, Foxhole Lane, Bolney, Haywards Heath, RH17 5NB