

@MARIEFEANDJAKESNOW

SEASONAL WORK E-BOOK

WORK AT A WINERY IN AUSTRALIA



www.mariefeandjakesnow.com

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WORKING HOLIDAY E-BOOK

Australia Working holiday package

"There are two things that stop most people from living their dreams, its a lack of these two things. Time and money! When Marie and I met we made a promise to ourselves that we would chase our dreams of freedom and travel. We promised ourselves that we would put our time together and the way we spend it, at the top of our list of priorities. To keep these promises to ourselves we had to find a way to make as much money as possible in the shortest amount of time. We needed to find a way and we did"

Jake - @mariefeandjakesnow

The Australian Wine industry

Every year from **January to May** the Australian wine industry goes through a period called 'Vintage'. This is the time of the year when all the grapes are harvested and brought into the wineries to start the process of converting the grapes into wine.

During this period every winery operates 24 hours a day, 7 days a week. To keep up with the extra workload, wineries will hire a certain amount of Casual Cellar hands. This is the job you will be applying for and the job we have been working the past two years to fund our travels.

Every year the **application process will start in September** and run through till November. This guide will help you prepare for when applications open.

Where is the work?

There are wineries all over Australia and many jobs available. The region we work in is called the **Barossa Valley in South Australia**. This is where you will get the best pay and best working conditions, also this is the area we can help you with most. We will include a list of wineries from all areas later on in the manual.

Why you need to do a vintage

- Amazing Pay (**\$25-\$33p/hour, 72 hour weeks, \$1500 - \$3000 a week**)
- Seasonal work (only required to work 3-4 months a year)
- Winery work is accepted as agricultural work for Second year Visa (88 days can be completed in one vintage)
- No need for prior experience (on the job training)
- The experience will give you skills to find work all over the world
- Typically in 3-4 months you will save **\$10,000+**
- Free wine :)
- Perfect start to an Australian backpacking trip

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Working holiday visa

REQUIREMENTS \$450 AUD

To be able to get a Working Holiday Visa in Australia you must:

- Be over 18 and under 31
- Have no children accompanying you during your stay
- Have a passport from one of the following countries

Republic of Ireland

Italy

Japan

Republic of Korea

Malta

Netherlands

Norway

Sweden

Taiwan

United Kingdom.

Belgium

Canada

Republic of Cyprus

Denmark

Estonia

Finland

France

Germany

Hong Kong

Second year visa

The Australian Working Holiday Visa Extension (2nd year) is available to people who have completed three months (88 days) specified work (construction work including) in regional Australia while on their first year Working Holiday visa. Regional Australia is defined by specific postcodes

WORKING AT A WINERY WILL COUNT TOWARDS YOUR SECOND YEAR VISA. NO MORE FRUIT PICKING FOR MINIMUM WAGE :)

- Visa's can take as little as 2 days to process or up to 1 month. As long as you have your visa before you need to be in Australia to start work (generally mid January) you will be fine
- Most wineries will ask if you have a visa in your interview, your answer will be that you are in the process of getting one. If you are really keen to move to Australia in any case and you have a Visa before the interview, thats even better.

For more information and to apply, visit the official Australia home affairs website here:

<https://www.homeaffairs.gov.au/trav/visa-1/417->

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Job Description CELLAR HAND

The role of the Cellar Hand is to ensure quality wine production through the efficient execution of cellar operations under the direction of the Winemaker, The role of cellar hand requires:

- Physical work (picking up and dragging hoses, moving pumps, carrying buckets, cleaning tanks).
- Outdoor work (Varying conditions hot/cold)
- Shift work (12 hour shifts, 6 days a week)
- Night Shift
- Working at heights (some wine tanks are 40m high)
- Working in confined space (cleaning tanks)
- Working with forklifts
- Working with machinery
- Working with chemicals

The winemaking process

It is not completely necessary, but knowing a bit about the winemaking process will be a great asset when you have your interview.

If you are hired as a Cellar Hand you will most likely be working with either Red or White grapes. The process for Red and White wine is a little different, here is a an outline of the steps for both:



HARVESTING
CRUSHING
PRESSING
FERMENTATION
CLARIFICATION
AGING/BARREL
BOTTLING



HARVESTING
CRUSHING
PRESSING
COLD STABILIZING
RACKING
FERMENTATION
CLARIFICATION
BOTTLING

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The winemaking process

Harvesting

Harvesting is the first step in the wine making process and an important part of ensuring delicious wine. Grapes are the only fruit that have the necessary acids, esters, and tannins to consistently make natural and stable wine. Tannins are textural elements that make the wine dry and add bitterness and astringency to the wine.

The moment the grapes are picked determines the acidity, sweetness, and flavor of the wine. Determining when to harvest requires a touch of science along with old fashioned tasting. The acidity and sweetness of the grapes should be in perfect balance, but harvesting also heavily depends on the weather.

Harvesting can be done by hand or mechanically. Many wine makers prefer to harvest by hand because mechanical harvesting can be tough on the grapes and the vineyard. Once the grapes are taken to the winery, they are sorted into bunches, and rotten or under ripe grapes are removed.

Crushing and Pressing

After the grapes are sorted, they are ready to be de-stemmed and crushed. For many years, men and women did this manually by stomping the grapes with their feet. Nowadays, most wine makers perform this mechanically. Mechanical presses stomp or trod the grapes into what is called must. Must is simply freshly pressed grape juice that contains the skins, seeds, and solids. Mechanical pressing has brought tremendous sanitary gain as well as increased the longevity and quality of the wine.

For white wine, the wine maker will quickly crush and press the grapes in order to separate the juice from the skins, seeds, and solids. This is to prevent unwanted color and tannins from leaching into the wine. Red wine, on the other hand, is left in contact with the skins to acquire flavor, color, and additional tannins.

Fermentation

After crushing and pressing, fermentation comes into play. Must (or juice) can begin fermenting naturally within 6-12 hours when aided with wild yeasts in the air. However, many wine makers intervene and add a commercial cultured yeast to ensure consistency and predict the end result.

Fermentation continues until all of the sugar is converted into alcohol and dry wine is produced. To create a sweet wine, wine makers will sometimes stop the process before all of the sugar is converted. Fermentation can take anywhere from 10 days to one month or more.

Clarification

Once fermentation is complete, clarification begins. Clarification is the process in which solids such as dead yeast cells, tannins, and proteins are removed. Wine is transferred or "racked" into a different vessel such as an oak barrel or a stainless steel tank. Wine can then be clarified through fining or filtration.

Fining occurs when substances are added to the wine to clarify it. For example, a wine maker might add a substance such as clay that the unwanted particles will adhere to. This will force them to the bottom of the tank. Filtration occurs by using a filter to capture the larger particles in the wine. The clarified wine is then racked into another vessel and prepared for bottling or future aging.

Aging and Bottling

Aging and bottling is the final stage of the wine making process. A wine maker has two options: bottle the wine right away or give the wine additional aging. Further aging can be done in the bottles, stainless steel tanks, or oak barrels. Aging the wine in oak barrels will produce a smoother, rounder, and more vanilla flavored wine. It also increases wine's exposure to oxygen while it ages, which decreases tannin and helps the wine reach its optimal fruitiness. Steel tanks are commonly used for zesty white wines.

After aging, wines are bottled with either a cork or a screw cap, depending on the wine maker's preference.

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Let's work on your CV

Most wineries in the Barossa will be very similar when it comes to what they expect of an employee for vintage.

Here are some things all wineries will be looking for in your CV:

- Experience in wine industry
- Experience with shift work
- Experience with working around Heavy Machinery
- Experience with **job safety practises** (PPE, reporting unsafe behaviour/conditions)
- Experience working outdoors
- Experience with physical work
- Experience **working long hours**
- You have high attention to detail and can follow instructions correctly and SAFELY
- You can communicate well with management if needed
- Experience with working in teams
- Experience working with chemicals

If there is any job you have done in the past that included any of these things you should add it to your resume.

Application letter

Your application letter will be the first thing your prospective employer will look at. A convincing application letter is very important so make sure you include all of the following points:

- You are interested about the wine industry and how wine is processed
- You are not afraid of hard work outdoors
- You are highly motivated to work long hours and save money
- You are prepared to work shift work (Night and Day)
- You are a quick learner and have high attention to detail.
- **You always work safely and dont cut corners**
- You are excited to experience and learn about Australian Culture
- You understand what will be required of you (6 days a week, 12 hour days) and you are excited for the challenge.
- You can follow instructions precisely (for example when following instructions from a winemaker)

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Interview process

Most wineries hire or have hired overseas workers in the past and are open to online interviews. Your interview will be conducted via Skype/Facetime etc. In some cases you will be required to do more than one interview if you are selected into a shortlist.

HERE IS A LIST OF THINGS THEY WANT TO HEAR FROM YOU:

They want to know that you understand **how important it is to work safe and follow safety guidelines**. At all wineries PPE is used. This is an abbreviation for (Personal Protective Equipment), things like hardhat, gloves, goggles, facemask, harness. If you have ever used this kind of equipment in a previous job you should mention it.

If you can give an explanation why you think safety it is so important. "Everybody should be returning home after work the same way they came in" They will love that.

They want to know that you're interested in wine production. Do a little research for each winery and talk a bit about it, for example "I know that Wolf Blass has crushed over 50000 tonnes each year for the last two years, and i would love to be apart of the team as the tonnage keeps going up"

Make it known in the interview that you know people who have done many vintages in the past and how they recommended it to you.

You can say that you know Jake Snowden who worked at Wolf Blass for 4 years

They want to know that above all else SAFETY is your number priority. They might ask you if there has ever been a time when you've felt unsafe at work and what you did about that. Think of an example in a previous job where you found something unsafe and reported it to a manager where the problem was fixed, they will love that.

They will want to know of any experience youve had working in teams.

They want to know that you can follow instructions carefully with a high attention to detail. This is very important when following instructions from a winemaker. Cellar Hands make mistakes all the time because of not reading instructions properly.

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Interview process continued..

Also important is that you know what a MSDS is, this is a (**MATERIAL SAFETY DATA SHEET**). Basically this is an information booklet that includes all of the information about the chemicals used on site. Things like the dangers/risk of handling, how to treat if it comes into contact with skin, number to call for emergency etc.

They want to know that you are aware of what is expected of you and that you are ready to perform all of these tasks:

- Wine transfers
- Chemical additions
- Tank cleaning
- 12 hour shifts
- Night shifts
- Picking up/dragging hoses
- Operating machines

They want to know that you **understand the dangers of working in a confined space** and how important it is to follow procedure.

Confined spaces include, but are not limited to, tanks, vessels, silos, storage bins, hoppers, vaults, pits, manholes, tunnels, equipment housings, ductwork, pipelines, etc.

In a winery the main concern is CO₂. As the grapes are fermenting they are oxidising and releasing CO₂ into the atmosphere. If the CO₂ is trapped within a confined space and you enter, you will suffocate and passout. (Dont worry, this will not happen to you. All wineries have strict procedure on this, thats why its important to know)

Questions to ask your interviewer

At the end of every interview you are always asked if you have any questions. It is important to ask at least a couple questions to show interest.

Here are some good questions to ask:

- How many weeks of 12 hour shifts do you expect this year?
- How many tonnes of grapes are you expecting this year?
- What is the usual process for inductions/training (how many days, is it in the winery or in a classroom?)
- Will the uniform be provided?
- Do you have a good resource for me to learn more about cellar hand work, so i can get a headstart.

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the best wineries and where to apply

FIRST TIER

Bilyara - Barossa Valley, South Australia

Email - reception.wolfblass@tweglobal.com

Yalumba - Barossa Valley, South Australia

Dorrien Estate - Barossa Valley, South Australia

Email - cellarapps@dorrienestate.com.au

Pernod Ricard - Barossa Valley, South Australia

Chateau Yaldara - Barossa Valley, South Australia

Accolade Wines - Barossa Valley, South Australia

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SECOND TIER

D'Arenberg - McLaren Vale, South Australia

Email at - dhoad@darenberg.com.au

Ryecroft - McLaren Vale, South Australia

Seven Hill - Clare Valley, South Australia

Jim Barry - Clare Valley, South Australia

Kingston Estate - Riverland, South Australia

Email - applications@kewines.com.au

There are hundreds of wineries all over Australia, application openings will vary between wineries. Dont be afraid to apply to as many as possible!

To find more job listings, make a google search for '**2020 Australia vintage cellar hand positions**'

Look for jobs in the **Barossa Valley, McLaren Vale, Adelaide Hills, Margaret River, Clare Valley, Riverland, Langhorne Creek**

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Arriving in Australia

TAX FILE NUMBER

Before you can open a bank account and before you can get paid, you will need to apply for a **Tax File Number**.

It is important to do this as soon as you arrive in Australia, and definitely before your first day of work.

When you arrive in Australia you can apply for your TFN here:

<https://www.ato.gov.au/individuals/tax-file-number/apply-for-a-tfn/foreign-passport-holders,-permanent-migrants-and-temporary-visitors---tfn-application/>

BANK ACCOUNT

Once you have your Tax File Number and your Working Holiday Visa, you will be able to apply for an Australian Bank Account.

Here is a list of Banks with Easy Setup and rural branches:

- ANZ
- Coommonwealth Bank
- NAB
- Westpac

You will need a copy of your visa acceptance letter, your passport and your Tax File Number to open an account.

HOUSING

If you are successful in securing a Vintage Cellar Hand position the next thing you will need to figure out is where you will stay during vintage.

Dont worry about this until you have landed the Job. Most wineries will have contacts that will be able to provide you will housing for Vintage. Many of the employees at the wineries also have spare rooms for you to rent.

Ask your manager to point you in the right direction.