

*Mission Estate Winery
Hawke's Bay, New Zealand
Cellar hand – Internship
Summer '19*



Mission Estate Winery:

- Founded in 1851 by French Catholic missionaries who brought their own vines to propagate in New Zealand.
- Head winemaker Paul Mooney has worked at Mission Estate for 40 years.
- Mission Estate produces a variety of wines with reds including Syrah, Cabernet Franc, Merlot and whites such as Sauvignon Blanc, Chardonnay, Gewürztraminer and other blends.
- Mission Estate Winery produces many wines under labels such as its Reserve label, Stables, Ngatarawa, Vineyard Selection Jewelstone and Huchet.

Summary:

Interning as a cellar hand in a winery was a great experience to learn practical skills needed in the wine industry that may not necessarily be taught in class, but would be expected at work.

During my time at Mission Estate I found it interesting to learn about how the company reduces their impact on the environment by modifying methods used throughout the winery in everyday operation. Doing so has also given them the opportunity to earn ISO 1400 accreditation.

Communication was a skill that was hugely used throughout the internship, especially between cellar hands who are performing the operations that the winemakers are giving instructions for.

Responsibilities:

- As a cellar hand, the main duties are to perform transfers of wine which the winemakers have decided need to be done.
- Duties involved:
 - Filling barrels with wine from the tanks
 - Emptying the barrels into the tanks and blending them with other tanks of wine
 - Preparing wine to be bottled then bottling and packaging tanks of wine.
 - Filtering wine and preparing it for shipment in tanks internationally was also an operation regularly performed.

Fig 1 Below: Mission Estate's barrel hall.



Fig 3 Below: Mission Estate vineyard.



Fig 2 Below: An example of the tanks used to store wine.

