



SHERIE READ

PROFESSIONAL EXPERIENCE

A fully qualified winemaker with 11 years of experience in the wine industry, I worked at a small family-owned estate while studying at Curtin University. This experience enabled me to learn about vineyard management and small batch winemaking. Over the subsequent 6 years, I worked at a much larger estate where quality control and efficiency were paramount. These diverse roles have equipped me with a versatile skill set, which I now wish to offer to you on a casual basis.

SEPTEMBER 2023
TO PRESENT

CAPE GRACE WINES, COWARAMUP

ASSISTANT WINEMAKER & VINEYARD HAND

- All aspects of vineyard management, irrigation, vine training, pruning, tractor work
- Small batch winemaking of 27 tons in 2023
- Laboratory analysis of juice and wines
- Year-round cellar operations including racking, filtering and wine evaluations
- Assisting with sales, marketing and future event planning

2016 & 2018 TO
2023

XANADU WINES, MARGARET RIVER

LABORATORY SUPERVISOR, CELLAR HAND & CELLAR DOOR MANAGER

- All aspects of cellar management for predominantly Chardonnay and Cabernet Sauvignon
- 3 years of harvest experience
- Laboratory analysis of juice and wines
- Preparations for bottling including stability trials and quality checks
- Enzymatic analysis, Acidity testing, Sulphur determination, Alcohol measures
- Year-round cellar operations including racking, filtering and wine evaluations
- 3 years managing the Cellar Door operations with 5 staff retained for an extended duration

FEBRUARY 2020
TO AUGUST 2020

MOUNT LANGI GHIRAN, GRAMPIANS VICTORIA

WINEMAKER (MATERNITY LEAVE COVER)

- Daily workload planning
- Grape sampling and harvest decision making with the Viticulture team
- Managing and training of 4 vintage casuals
- Assimilate with permanent cellar hands to gain trust and respect
- Winery and vintage software preparations for contract and own fruit intake
- Stock and additive ordering for vintage
- Daily supervision and problem solving of winery operations

VINTAGE 2018,
2019 & 2024

NYETIMBER, WEST SUSSEX UK

NIGHTSHIFT SUPERVISOR & ASSISTANT WINEMAKER

- Premium English Sparkling producer
- Pressing Centre nightshift supervisor
- Planning of press loads and fruit allocation to optimize press cycles and tank space
- Managing 10 vintage casuals with 5 specific roles and work areas
- Oversee the running of 6 presses, automated loading systems, and many working parts
- Problem solving, mitigating risks to employees and equipment

WINTER 2017

WOODLANDS WINES, MARGARET RIVER

VINEYARD HAND

- Pruning Season work through to fruit set of 25 hectares
- Pruning Styles, VSP, Scott Henry, arched canes, spur pruned and cane
- Supervision of an international workforce of 6 staff
- Young vine training, canopy management, thinning, shoot positioning and training

2013 TO 2017

ADINFERN ESTATE, COWARAMUP

WINEMAKER/VINEYARD/CELLAR HAND/CELLAR DOOR

- Year-round vineyard maintenance of 18 Acres
- Chardonnay, Pinot Noir, Malbec, Cabernet Sauvignon, Shiraz, Semillon & Sauvignon Blanc
- Small batch winemaking using a basket press
- Production of all white and red varieties in single varietals and blended wines
- Property maintenance including fences, gardens and buildings
- Cellar Door sales and liaising with the owners for marketing and business operations

EDUCATION

COMPLETED
2017

BACHELOR OF VITICULTURE AND OENOLOGY

CURTIN UNIVERSITY PERTH WESTERN AUSTRALIA

ACHIEVEMENTS

- Margaret River Cellar Door Managers Committee Chairperson from 2021-2023
- Steward of the James Halliday Chardonnay & Cabernet Challenge 2022/2021/2019
- Steward of the Margaret River Wine Show 2015/2016/2017/2021
- Finalist for the Sydney Royal Wine Scholarship 2016
- Steward of the Sydney Royal Wine Show 2016
- Steward of Mount Barker Wine Show 2016/2017