



SHERIE READ

PROFESSIONAL EXPERIENCE

A fully qualified winemaker with ten years 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 six 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 offer on a casual basis.

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
- Three 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
- Three years managing Cellar Door operations with five staff retained for an extended duration

FEBRUARY 2020
TO PRESENT

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 four 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

NYETIMBER, WEST SUSSEX UK

PREMIUM ENGLISH SPARKLING PRODUCER

NIGHTSHIFT SUPERVISOR

- Pressing centre nightshift supervisor
- Planning of press loads and fruit allocation to optimise press cycles and tank space
- Managing ten vintage casuals with five specific roles and work areas
- Oversee the running of six 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 and cane pruned
- Supervision of an international workforce of six 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 about marketing and business operations

EDUCATION

COMPLETED
2017

BACHELOR OF VITICULTURE AND OENOLOGY

CURTIN UNIVERSITY PERTH WESTERN AUSTRALIA

EXPIRY 2025

APPROVED MANAGER

ST JOHNS FIRST AID CERTIFICATE

ACHIEVEMENTS

- Margaret River Cellar Door Managers Committee Chairperson from 2021-2023
- Steward of the James Halliday Chardonnay & Cabernet Challenge 2019/2021/2022
- 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

TRADE SHOWS

- Domain Wine Shippers Trade Show - August 2023
- Urban Wine Walk – January 2023
- Dan Murphy's Busselton producer tasting – December 2022