

Harvest 2026 - Seasonal Cellar Hand (freelance, fixed-term)

Company: Enologie.wine

Location: Multiple wineries across England, mostly between East Sussex and Kent (accommodation provided during harvest period, if required)

Contract: Fixed-term (1 September – 30 November 2026), subject to change, with potential to extend to a full-time position post-harvest

Salary: £2,500 per month

About the Role

Enologie.wine is looking for an experienced and dependable Cellar Hand to join the team for the 2026 harvest.

Reporting to the onsite Winemaker, you will be involved in all aspects of winery operations — from cleaning and setting up, fruit reception, pressing, to alcoholic fermentation monitoring and beyond — either with assistance or independently. This is a physically demanding, fully hands-on role, supporting production across different winery sites.

For the right candidate, there is a strong opportunity for this role to develop into a full-time position beyond the harvest period.

Key Responsibilities

- Fruit intake, sorting, and processing
- Cleaning and sanitising tanks, presses, and equipment
- Pump-overs, punch-downs, and fermentation tasks
- Assisting with press cycles and juice handling
- Transfers, rackings, and general cellar work
- Maintain high standards of cleanliness, organisation, quality, food safety, people health, safety, and environmental standards according to client policies and SOPs
- Keep accurate records and be responsive to emails, messages, and data entry requirements
- Listen, take notes, follow or generate “to-do” lists, and effectively plan, organise, and problem-solve
- Support the team under busy harvest conditions, multitasking and prioritising quality

Requirements

- Minimum 3 harvests’ experience as a cellar hand is preferred but not essential; this role is also suitable for winemaker students or recent graduates
- Practical winery experience with pumps, presses, and basic cellar operations is essential
- Forklift driving certification/licence is essential and practical experience is preferred
- Experience or theoretical knowledge with handling chemicals and good hygiene principles is an advantage; training provided
- Laboratory knowledge or experience is an advantage but not essential



- Physically fit; able to carry 2 x 10 kg buckets for 30 meters and lift 25 kg bags to shoulder height occasionally; no history of back injuries
- Comfortable working at heights, in wet conditions, and in confined spaces
- Fluent in English
- Full, clean driving licence (essential) and possession/access to a vehicle
- Available between 1 September – 30 November 2026 (subject to change based on the season)
- Must be fully available throughout the harvest period, flexible to work long and irregular hours, including late evenings, weekends, and bank holidays, if required. Willing and able to do what it takes to meet harvest demands, prioritising grape and wine quality above all else

Personal Attributes

- Passionate, hardworking, and responsible
- Great attention to detail, able to multitask under pressure during busy periods
- Good communication skills, polite and diplomatic with colleagues and clients
- Able to make independent quality decisions within the scope of experience, while following or giving instructions as needed
- Team player with a strong work ethic and a “can do” attitude
- Adaptable, practical, and solutions-focused
- Stamina for long harvest days: typical shifts 12–16 hours, sometimes longer; flexible to work additional hours at short notice
- A good sense of humour!

What We Offer

- Hands-on harvest experience across multiple English wineries
- Exposure to different cellar setups, winemaking techniques, wine styles and grape sources
- Local accommodation provided (during harvest), if required
- Fuel costs covered when travelling to, from and between sites
- Opportunity to progress into a full-time role following harvest, based on performance and team fit

How to Apply

Please send your CV along with a brief statement outlining your motivations and relevant experience to:

molly@enologie.wine

Subject line: *Harvest Cellar Hand Application 2026*

