

Job Title: Cellar Hand

Reporting To: Assistant Winemaker

Location: Gusbourne Estate, with work across two sites in Kent: Primary production (Appledore) and Secondary production (Amsbury).

The Company

We're an award-winning English fine wine producer, based in Kent. Our vision is simple: we strive to create the finest wines in the world. As a luxury brand, a quest for perfection and a fastidious approach to detail is at the heart of everything we do. We craft vintage-only wines that are unique to each year – an authentic reflection of a time and place. We love what we do, and we're incredibly proud of Gusbourne. Whether in the vineyard, the winery, or beyond, we work together to build a sustainable future. We embrace tradition and challenge convention. We're at the forefront of the English wine industry – and that's a hugely exciting place to be. If you'd like to join us, a rare opportunity has arisen in our winery team.

Role Purpose

Reporting to the Assistant Winemaker, the Cellar Hand plays a key role in supporting all aspects of the winemaking process. This hands-on role spans across the cellar and secondary production operations, ensuring daily activities meet exceptional quality standards while maintaining strict Health & Safety protocols. This role is ideal for someone with a positive attitude, strong organisational skills, and a genuine enthusiasm for learning and growing within the wine industry.

Key Responsibilities

Winery Operations:

- Perform cellar tasks while adhering to Standard Operating Procedures (SOPs).
- Conduct routine operations such as racking, transferring, filtering juice, must, and wine.
- Clean and sanitise cellar equipment, tools, and workspaces to uphold hygiene standards.
- Assist with barrel management, including washing, filling, sulphuring, and inventory tracking.
- Operate forklifts to handle materials and equipment safely and efficiently.

Secondary Production:

- Operate and monitor disgorging and labelling lines.
- Perform tasks such as stacking bottles, handling riddling cages, and preparing orders with precision.

- Maintain accurate production and inventory records.

Health and Safety:

- Report and address any safety concerns or incidents promptly.
- Ensure all equipment and practices meet health and safety standards, working closely with the Assistant Winemaker and Health and Safety Manager.

Experience and Qualification

- Previous experience as a Cellar Hand, with harvest experience preferred but not essential.
- A reliable, meticulous, and team-oriented individual with a practical approach to problem-solving.
- Strong attention to detail and communication skills with a focus on quality in all tasks.
- Forklift experience is preferred but not essential.

Skills and Attributes

- Self-motivated, resilient, and energetic.
- Positive attitude with a keen interest in winemaking and a commitment to professional growth.
- Exceptional organisational skills and attention to detail.
- Ability to work effectively in a dynamic environment and adapt to various tasks.
- Strong ethical values, sound judgment, and initiative to solve problems proactively.

Rewards

- A fulfilling career in the rapidly growing English wine industry.
- Benefits package including 25 days paid holiday, pension contributions, and Medicash healthcare.
- Wine allowance: 24 bottles per year.
- Preferential rates on additional wine purchases and wine tours.
- Birthday gift.
- Cycle to Work Scheme.
- Staff events, including summer socials and Christmas parties.

- In-house WSET training offered at Levels 1–3.

Job Type and Hours

- Full Time, Permanent
- 40 hours per week, with flexibility for seasonal demands.

To Apply

Please send your CV and a covering letter to our Gusbourne Recruitment Team at **recruitment@gusbourne.com** by **Friday 30th January 2026**.

At Gusbourne, we are committed to creating a diverse and inclusive workplace. We welcome applications from individuals of all backgrounds. If you require reasonable adjustments during the recruitment process, please let us know.