

Matt Barnett **Senior Cellar Hand**

Summary

Qualified winemaker

Extensive cellar experience in Australia and overseas (United States & NZ) including Penfold's, Brancott Estate (NZ) and Paul Hobbs (USA)
Strong technical competency & operational knowledge

Cellar Experience

- Transfer of wine for storage, tanker transport, processing and bottling
- Operation of mono, centrifugal & vein pumps
- Additions to juice and wine
- Blending, cold and protein stabilisation
- Pressure Leaf Earth Filtration
- Centrifuge operation
- Filtration methods including cartridge, membrane, Rigimesh and cross-flow
- Barrel filling, additions, topping, emptying, and movements to storage and retrieval
- Tank cleaning and sterilisation
- Yeast culture preparation and inoculation of juice and wine
- Cellar management of sparkling wine
- Wine sample collection
- Continuous Screw, Horizontal Basket, and Air Bag Press operation
- Fermentation and storage tank pump-overs
- Fortification of wine on and off skins
- Crushing operations
- Forklift licence and OH & S
- Bottling line operational activities

Winemaking Experience

- Creating and updating cellar operation notes
- Cellar activities - racking, fining additions, earth filtration, yeast propagation
- Laboratory sample analysis & review
- Fermentation monitoring and control
- MLF culture preparation & monitoring
- Bulk wine despatch and receipt
- Tank management and allocation
- Preparation of wine for bottling and liaising with production
- Storage wine temperature and surface quality monitoring
- Quality Assurance of packaging supplies
- Bench blending trials & follow through to finished wine
- Creating and maintaining work schedules
- Management of red fermentation on skins
- Fortified production including Sherry, Tawny and Vintage styles
- Management of third party vintage processing and contract processing for clients
- Barrel management
- Blend management to meet marketing and production requirements