

# World of Wine

## Cellar Operations

CELEBRATING  
10 years  
OF TOP OF THE SOUTH  
TRADES ACADEMY!

Take the first step into the exciting world of viticulture and cellar operations in this new programme based in Marlborough. Gain industry recognised skills and experience to take into industry employment or further tertiary study.

TOP OF THE  
SOUTH  
TRADES  
ACADEMY

This diverse programme is the first step towards completing a Level 3 NZ Certificate in Cellar Operations. In the first year you'll explore both the local and international wine industry, including sustainable wine tourism, cellar door and restaurant operations and wine industry logistics.

Learn about the history, geography and climate of the main grape growing areas of the world and how these influence wine style.

You'll also learn about vineyard technology, including how to use specialised equipment such as drones, water monitoring technology and laser guided tractors. In cellar operations you'll get to experience the basic workings of a cellar environment and the different equipment used.

► For more information on what you will learn and the credits you can achieve in this programme, go to the Trades Academy website and follow the course information links.



office@tradesacademy.ac.nz  
tradesacademy.ac.nz

“It's practical and hands-on, which I really like. It's not all just theory.”

TRADES ACADEMY STUDENT



### TRAINING PATHWAYS

- Continue on to the second year of the NZ Certificate in Cellar Operations through TOTSTA and NMIT
- Industry employment
- Tertiary education and training

NMIT tertiary study:

- NZ Certificate in Horticulture Production – Viticulture (Level 4)
- Bachelor of Viticulture and Winemaking (Level 7)

### EMPLOYMENT OPPORTUNITIES

- Vineyard Manager
- Viticulturist
- Cellar Hand
- Cellar Manager
- Wine Maker

Head to our website [tradesacademy.ac.nz](http://tradesacademy.ac.nz) to read the personal accounts of our past graduates and students.



#### On completion of this course you will be able to:

- Demonstrate knowledge of winemaking processes and procedures.
- Apply knowledge of the stages of red, white and sparkling winemaking in a winery.
- Demonstrate knowledge of quality management procedures used in wine production.
- Demonstrate knowledge of the management of waste and waste products in the winemaking process.
- Work and communicate effectively within a team in a commercial wine cellar operation.

Some unit standards may change. Final information on the standards specific to your course will be available prior to starting your programme.



NCEA: Level 3



Starts: February 2022



Time: 9am to 2.30pm  
Fridays



Location: Marlborough

Note: If circumstances change there could be a mix models of delivery e.g online, face to face one day per week or block options.