



NYETIMBER

PRODUCT OF ENGLAND

LAB TECHNICIAN – MATERNITY COVER

This is a fixed-term maternity cover role, supporting the winery team during a period of maternity leave.

LOCATION: Nyetimber winery, Crawley

REPORTS TO: Technical Manager

RESPONSIBLE FOR: No direct reports

COMMUNICATORS: Position works with Winemakers, Cellar Manager, Operations and Development Manager, Winery Office Manager and Winery team.

MAIN PURPOSE: *To carry out routine wine analysis accurately and efficiently, support continuous improvement in Nyetimber's quality control processes, and contribute to HACCP food safety programmes.*

SCOPE: *The Lab Technician supports the daily operation of the winery by conducting accurate and timely analytical testing throughout all stages of the winemaking process. The role contributes to quality control and HACCP food safety activities, maintains accurate records, follows established procedures, and reports results that fall outside agreed parameters. Working closely with the Winemakers and wider Winery team, the Lab Technician helps ensure compliance, supports informed production decisions, and contributes to the efficient operation of the winery.*

VALUES & MOTIVATORS:

PIONEER

Nyetimber is the pioneer of English Sparkling Wine and more. To be a pioneer means 'to not follow' and this spirit is central to how we all think and operate when setting out plans and direction for the brand.

EXCEPTIONAL

Exceptional goes beyond winemaking; it extends to every touchpoint of the brand. At every possible opportunity, Nyetimber should differentiate itself through faultless, high-quality execution and service.

JOIE DE VIVRE

A feeling of joy, optimism, and a sophisticated love of life that helps create an emotional connection with our customers around the world.

RESPONSIBILITIES:

- ♦ Responsible for accurate and timely winery analysis:
 - Undertake accurate analysis of wines, including pH, TA, alcohol, SO₂, enzymatic assays and specific gravity.
 - Ensure results are within pre-defined winery parameters and generate Certificates of Analysis.
 - Work to strict deadlines and timescales, particularly during disgorgement, bottling and harvest, where accurate and timely results are critical to production decisions.
 - Carry out harvest laboratory analysis to strict deadlines, including juice analysis, daily fermentation checks, yeast and bacteria culture monitoring.
 - Undertake testing of benchmark wine samples supplied by the Winemaker.
 - Design and optimise new testing methods and assays.

- ♦ Responsible for maintaining the winery laboratory as a professional work environment:
 - Ensure the laboratory is kept clean, tidy and well organised.

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- Ensure timely reordering of laboratory supplies.
 - Monitor reagent stock levels and support effective stock control.
 - Train temporary harvest laboratory staff as required.
 - Ensure that reagents are labelled according to local regulations.
 - Ensure laboratory and winery waste is disposed of in line with relevant regulations.
 - Use and calibrate a range of laboratory equipment, ensuring it remains functional, well maintained and serviced when required.
- ◆ To assist and contribute towards the Quality Control and HACCP Program:
 - Keep winery records up to date and implement corrective measures where required.
 - Attend and contribute to HACCP team meetings when required.
 - Follow record-keeping procedures and support the analysis of HACCP verification results.
- ◆ Administrative duties:
 - Keep accurate and organised hard and soft copy records of all data and work undertaken.
 - Ensure all SDS and COSHH forms for chemicals used are present and filed within the laboratory and production areas.
 - Work to SOP guidelines and lab methods, ensuring they are kept up to date, clear and accurate.
 - Keep reporting spreadsheets and Vintrace up to date for use by the Winemaking team.
- ◆ Occasional cellar work:
 - Assist the Winery Team with disgorging trials.
 - Gather trial blend samples.
 - Work collaboratively with all members of the Winery team to support smooth winery operations, clear communication and a positive working environment.
 - Act as a positive ambassador for Nyetimber with all external parties.

QUALIFICATIONS & EXPERIENCE:

- *Degree in a scientific discipline, or equivalent relevant practical laboratory experience.*
- *Previous experience in a quality or laboratory role within alcoholic beverage, food production, FMCG or another regulated manufacturing environment.*
- *Food safety awareness and experience with HACCP principles would be advantageous.*
- *Highly self-motivated, with the ability to work under pressure and meet deadlines.*
- *Excellent levels of literacy and numeracy.*
- *Strong administrative skills and attention to detail.*
- *Proactive and solutions-focused, with a willingness to share ideas and knowledge with peers and colleagues.*
- *Good knowledge of Microsoft Office, including Outlook, Word, Excel, PowerPoint, Teams and SharePoint.*
- *Ability to travel reliably between Nyetimber sites as required. A full UK driving licence and access to a vehicle would be advantageous but is not essential.*

To apply for this role, please sent an email to recruitment here: recruitment@nyetimber.com