

THE TRAVELLING WINEMAKER

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FRIENDSHIPS, SUN AND HARVEST



"IT'S DEFINITELY A CAREER CHOICE THAT GIVES YOU THE OPPORTUNITY TO TRAVEL TO SOME INCREDIBLE PLACES."

EMILY TOWNSHEND

Travelling winemaker: it's a great job to tell people when they ask what you do. Since leaving Lincoln University with a Bachelor of Viticulture and Oenology, EMILY TOWNSHEND has spent three-and-a-half years travelling the world "working harvests" and making wine.

"It's definitely a career choice that gives you the opportunity to travel to some incredible places," says the 27-year-old.

Emily recently returned to study completing the one-year postgraduate Honours programme of the Bachelor of Viticulture and Oenology.

Now, with this additional qualification on her CV, she is moving back to California and hoping to secure an assistant winemaker position in a biodynamic winery.

Convinced she wanted to become a career bartender when she left Christchurch's Cashmere High School at the end of Year 13, Emily did a one-year Certificate in Professional Restaurant, Wine and Bar Service. The course included a

module on wine and field trips to several wineries. "I was hooked," recalls Emily, "and I've never looked back."

Initially, Emily found university challenging. She didn't have the practical background to apply to the theory of viticulture (the study of grapes and growing) and oenology (the study of wine and winemaking).

"The students who had already gained experience in the industry seemed to grasp the concepts behind the practical skills comparatively easily," Emily says.

"Looking back on it, I would definitely recommend completing at least one vintage and a period of vineyard work before beginning the course to get the most out of it."

So, what does she love most about her job? "The fact that you can never know everything. It's an industry that could never be boring to me and is constantly evolving."

Another highlight is every year meeting new people from all over the world.

"The nature of a harvest, in terms of the long hours and intense work involved over a short period of two to three months, builds strong friendships that can last a lifetime. There's really nothing like harvest friends."

Challenges of the job include the long hours, the physical nature of the work "and the stress involved with having one shot a year to do the best that you can".

Of the subjects she took in high school, Biology, English and Drama have been the most useful. "Drama may be a somewhat surprising one, but I believe it helps us to get out of our comfort zone and relate to those around us easily."

If you're considering a career in wine, Emily recommends studying Chemistry, Biology and Physics. "I wish I'd spent more time on Chemistry as that was a challenging part of the coursework for me."

This travelling winemaker hopes one day to settle down and become head winemaker of a small to medium-sized winery, "preferably one that produces my favourite variety, Riesling".

KEY FACTS



- **EMILY TOWNSHEND** HAS A **BACHELOR OF VITICULTURE AND OENOLOGY (HONOURS)** FROM **LINCOLN UNIVERSITY**.
- SHE RECOMMENDS STUDYING **CHEMISTRY, PHYSICS, ENGLISH, DRAMA** AND **BIOLOGY** FOR THOSE INTERESTED IN PURSUING A CAREER IN THE WINE INDUSTRY.
- **EMILY** ALSO SUGGESTS STUDENTS GAIN SOME **PRACTICAL EXPERIENCE**, SUCH AS A PERIOD OF VINEYARD WORK AND AT LEAST ONE VINTAGE.



For more information on studying **Viticulture and Oenology** through **Lincoln University**, visit www.lincoln.ac.nz