

JOB INFORMATION

Position Overview

Position: Vineyard Supervisor – Low Burn Estate

Employer/Company: Aotearoa New Zealand Fine Wine Estates (AONZ)

Region: Central Otago

Reports To: National Viticulturist (who also fills the role as Estate Manager)

About Aotearoa New Zealand Fine Wine Estates (AONZ)

Aotearoa New Zealand Fine Wine Estates (AONZ) brings together three premium wine brands (Smith & Sheth, Pyramid Valley, and Lowburn Ferry) producing exceptional wines from Hawke's Bay, Marlborough, North Canterbury, and Central Otago.

Founded by renowned New Zealand winemaker Steve Smith and investor and conservationist Brian Sheth, AONZ was established from a shared vision to craft world-class wines and create memorable experiences that celebrate the pleasure, culture, and craft of fine wine.



The estates are focused on producing outstanding cool-climate Chardonnay, Pinot Noir, and Sauvignon Blanc, with a strong commitment to sustainability, authenticity, and showcasing the unique character of each vineyard.

In 2017, Steve and Brian acquired the iconic Pyramid Valley brand, beginning a new chapter for one of New Zealand's most respected wine producers. Under the leadership of Estate Manager and Winemaker Huw Kinch, Pyramid Valley continues to produce acclaimed wines from its Waikari Estate in North Canterbury and Low Burn Estate in Central Otago.

Biodynamic viticulture and minimal-intervention winemaking sit at the heart of the business, allowing each vineyard's unique soils, climate, and ecosystem to be expressed through its wines. This philosophy of "sanctity of place" has helped establish Pyramid Valley as one of New Zealand's most distinctive fine wine producers.

For more information visit <https://lowburnferry.com/> and <https://aonzfinewine.com/>.

About Low Burn Estate

Low Burn Estate is a unique vineyard located in a secluded valley in the foothills of the Southern Alps in Central Otago. With over 150 years of farming history, the property is known for its distinctive soils, pristine alpine water and ideal conditions for growing Pinot Noir.



The vineyard was established in the mid-2000s and has since been revitalised through regenerative cover cropping and organic viticulture. Low Burn Estate is now home to Pyramid Valley, Smith & Sheth and Lowburn Ferry, three wine brands connected by a shared commitment to quality, craftsmanship and a strong connection to the land.



Key Relationships

As the Vineyard Supervisor, you will work closely with the National Viticulturist and Low Burn Estate Machinery Lead, as well as the wider vineyard team, seasonal staff, contractors and external suppliers.

Primary Position Function

Reporting to the National Viticulturist, this newly created Vineyard Supervisor role will support the successful day-to-day operation of Low Burn Estate by leading vineyard field activities, operating machinery, and assisting with vineyard planning, staff supervision, and seasonal workflows.

Working within a premium vineyard environment, the role will contribute to the delivery of high-quality fruit through effective vineyard practices, well-planned seasonal activities, and the safe and efficient use of plant and equipment. The Vineyard Supervisor will provide day-to-day leadership to vineyard staff and contractors and, when the National Viticulturist is away from the vineyard, will take responsibility for the supervision of people and plant to ensure work is completed safely, efficiently, and to the high standards expected of AONZ.

Key Responsibilities

Undertake work as directed by the company and under the guidance and training of the National Viticulturist or their representative, supporting the efficient day-to-day operation of the vineyard. This may include:

- Lead and oversee day-to-day vineyard operations, including pruning, canopy management, spraying, mowing, planting and harvesting.
- Supervise and coordinate permanent, seasonal and contract vineyard staff, ensuring work is completed safely, efficiently and to a high standard.
- Operate and oversee the safe use of tractors, vineyard machinery and equipment.
- Support vineyard planning, seasonal scheduling and workflow coordination, particularly during peak periods and harvest.
- Maintain vineyard infrastructure, including trellis systems, irrigation, frost protection and general estate assets.
- Work alongside the Machinery Lead to ensure machinery and equipment are maintained and operational.
- Support organic, biodynamic and regenerative vineyard practices, including composting and sustainable land management.
- Maintain high standards of health and safety, vineyard presentation, work quality and environmental stewardship.
- Assist with vineyard development, including new plantings, infrastructure projects and ongoing improvements.
- Coordinate with contractors, suppliers and the wider vineyard and winery teams as required.
- Maintain accurate records of vineyard activities, inputs and seasonal work.
- Step into a lead role when the National Viticulturist is away, taking responsibility for the supervision of people and day-to-day vineyard operations.
- Promote a strong team culture, providing practical guidance, training and support to vineyard staff.



Qualifications, Skills & Experience Required

To be successful in this role, you will bring:

- Practical vineyard experience, ideally with exposure to a full seasonal vineyard cycle.
- Previous experience supervising vineyard staff, contractors and/or seasonal teams.
- Strong technical knowledge of vineyard operations and vine husbandry.
- Experience operating, maintaining and safely using vineyard machinery and equipment.
- Experience with organic, biodynamic, sustainable and/or regenerative winegrowing practices.
- Experience working within a premium wine production environment where quality is the primary focus.
- Strong planning, organisational and communication skills, with the ability to coordinate vineyard workflows and lead a team.
- Strong mechanical aptitude and practical problem-solving skills.
- Strong understanding of quality-focused viticulture and safe work practices.
- Ability to work independently while contributing positively to a wider team.
- Current and clean driver's licence.

Personal Attributes Required

- Passionate about viticulture and producing high-quality fruit.
- Takes pride in their work and maintains high standards of vineyard presentation.
- Proactive, reliable and self-motivated, with a strong work ethic.
- Practical and solutions-focused, with the ability to think independently and take initiative.
- Strong attention to detail and commitment to getting the job done well.
- Confident leading and motivating others while contributing positively to the wider team.
- Clear, approachable and effective communicator.
- Organised and able to manage competing priorities, particularly during busy seasonal periods.
- Adaptable and willing to learn, develop and contribute ideas.
- Team-oriented, with the ability to build positive relationships with staff, contractors and stakeholders.
- Safety-conscious and committed to working responsibly.
- Flexible and comfortable working outdoors and across varying weather conditions.

Why Join AONZ?

- Be part of a premium New Zealand wine business representing three respected brands (Smith & Sheth, Pyramid Valley and Lowburn Ferry).
- Work at Low Burn Estate in Central Otago, a unique vineyard with distinctive soils, a strong connection to the land and a focus on Pinot Noir.
- Be part of a business committed to biodynamic, sustainable and regenerative viticulture and minimal-intervention winemaking.
- Contribute to the production of world-class wines with a strong focus on quality, authenticity and sense of place.
- Be part of an exciting New Zealand wine business with a clear vision for growth and excellence.
- Work alongside experienced viticulture and winemaking professionals and gain exposure to premium wine production from vineyard through to finished wine.



- Take an important role in maintaining and developing a vineyard where quality and attention to detail are at the heart of the operation.
- Join a team that values craftsmanship, collaboration, initiative and a strong connection to the land.
- Enjoy a wine allowance and the quality of the brands you'll be working alongside.

