




Michelle LI

Master of Viticulture and Oenology

 Balaklava, SA 5461
 0456209365
 xiyuli0627@gmail.com
 linkedin.com/in/xiyu-michelle-li-1130aa139/

PROFESSIONAL SUMMARY

As an enthusiastic and punctual worker following her career aspirations, Michelle will bring a detail-oriented approach to professional wine making delivering quality wines and products for the prestigious, award winning wineries. She has a strong technical background in Oenology and viticulture and as a dedicated winemaker with a hands-on approach to all aspects of winemaking complimented by a variety of experience over the last 6+ years across various states in Australia.

EXPERIENCE

Oct 2022 – current

Winemaker

Knappastein Wines, Clare Valley, SA

- Providing technical support, following best industry practice to support to the winemaking team to ensure all the wines are crafted within Knappstein's styles and quality parameters.
- Actively participate in and organise all allocation, blending, benchmarking tastings and prepare all wines for bottle according the bottling plans, specific wine specifications making sure they all meet domestic and export requirements.
- Assist with obtaining and maintaining Sustainability Winegrowing Australia certification
- Train, supervise and organise cellar staff to achieve work program objectives and maintain WHS systems.
- Vineyards assessment regularly through the whole year and maintain a high level of communication with all relevant internal/external departments of work progress and participate in brands, sales, and public relations events.

July 2022 – Oct 2022

Jan 2019 - June 2022

Winemaker

Assistant Winemaker

Project wine, Langhorne Creek, SA

- Assessing juice and fermentation analysis to ensure the customer specification is adhered to. Responsibility for adjusting pH/TA, SO₂ and enzymes to ensure specification is achieved.
- Conducting wine blending and sensory trials including tannins, acid and phenolic finings to achieve continual improvement in the quality of wines, juice products, spritz and prepare for bottling
- Performing routine mathematical calculations and accurate documentation of cellar operation notes/laboratory analysis into Ezy Wine.

	<ul style="list-style-type: none"> • Guaranteeing and supervision of winemaking/laboratory operations conducted are completed in accordance with the company SOPs to maintain a clean and safe working environment. • Attending first aid, fire warden and HACCP meetings making sure winery meet the health and safety workplace requirements
Sept 2017 – Jan 2019	<p>Cellar hand/Lab Technician Cumulus Wines, Orange, New South Wales</p> <ul style="list-style-type: none"> • Performing daily cellar works including operating cross-flow filtration and centrifuge, cap management, barrel jobs, and blending, also maintaining a clean & safe working environment at the cellar. • Conducting laboratory work as required including pH/TA, SO₂, turbidity, RS, VA, and stabilities etc. analysing data and reporting any issues to the relevant party.
Apr 2017 – Aug 2017	<p>Casual Cellar door sales Oakridge Wines, Yarra Valley, Victoria</p> <ul style="list-style-type: none"> • Responsible for the delivery of prompt and courteous service to customers. • Actively promotes the sale of the company's wine products and promotional materials
July 2016 – May 2017	<p>Vineyard & Admin Assistant Yarra Edge Vineyard, Yarra Valley, Victoria</p> <ul style="list-style-type: none"> • Assist with developing ideas for new product development, from wine styles, through to product packaging. • Vineyard daily tasks including pruning, VSP training, de-suckering, canopy management, monitoring, netting, and vintage maturation assessment. • Conducting vineyard operations including spraying, mowing, storing dry goods, and recording equipment service conditions. • Assist manager in maintaining vineyard buildings, trellis, fences, and equipment such as tractors and sprayers. • Assist manager with general vineyard activities including fertilizing, grape yields evaluation, grape maturation analysis, and pest as well as weed control.
Jan 2016 – Apr 2016	<p>Vintage Cellar Hand Domaine Chandon Australia, Yarra Valley, Victoria</p> <ul style="list-style-type: none"> • Perform all the hygiene processes, fermentation management, and the operations including crusher, press, flotation pumps, cross flow, inoculation, material additions, and lab work. • No problem with working in a team, 12hours shift, and higher temperature.

Nov 2014 – Mar 2015

Vineyard Technician

University of Adelaide, Urrbrae, South Australia

- Vineyard working including canopy management, irrigation monitoring and application, pest and disease monitoring and control, and soil monitoring. These tasks ensure all the vines are healthy in order to maximize production at the desired quality levels.
- Assisting with the development of the harvest schedule.
- Collecting and analysing grape samples, ensuring that vine maturity parameters meet the winery requirements
- Identifying grape disease and resultant damages. Assisting the manager to formulate strategies to resolve the challenges and disease present.

QUALIFICATIONS/KEY SKILLS

- | | |
|---|--|
| <ul style="list-style-type: none">• Master of Viticulture and Oenology
(The university of Adelaide)• Advanced Wine Assessment Course (AWAC 57)• WSET Level 4 Diploma in progress• Drivers License• Forklift License• Fire Warden | <ul style="list-style-type: none">• Bachelor of Food Science and Engineering
(Agriculture University of Hebei, China)• Ezy Wine• RSA (Responsible Service Alcohol) Certificate• First Aide Certificate• Confined Space Certificate |
|---|--|

Achievements

- | | |
|--|--|
| <ul style="list-style-type: none">• Cowra Wine Show 2023 (Associate Judge)• Australian Small Winemaker Show 2021&2022 (Associate Judge)• Young Gun Feature
<i>Grapegrower&Winemaker. 2022</i>
<i>September 93-96</i> | <ul style="list-style-type: none">• Mentee: 2022 Wine Industry Mentor Program (Mentor: Paul Bowyer from The Evolution of Blue H2O filtration)• Finalist: Wine Communicators of Australia Wine Media Cadetship, 2022 |
|--|--|

REFERENCE 1**Debbie Lauritz**

Senior Winemaker of Robert Oatley vineyards

Mobile: 0412 456 531

Email: dlauritz@robertoatley.com.au**REFERENCE 2****Phillip Earl**

Vineyard Manager of University of Adelaide

Mobile: 0418 825 269

Email: phillip.earl@adelaide.edu.au**REFERENCE 3****Peter Pollard**

Senior Winemaker of Project Wine

Mobile: 0438 717 702

Email: PeterP@projectwine.com.au**REFERENCE 4****Mike Farmilo**

Consultant Winemaker of Knappstein Wine

Mobile: 0412 412 228

Email: mike@mikefarmilo.com.au