



# MIKA ENGELBRECHT

**ASSISTANT WINEMAKER**

**AT STONE PINE WINES  
(Both Neethlingshof Estate and Hill & Dale brands)**

**BScAgric in Viticulture and Oenology**

## MY STORY

### WHY DID YOU CHOOSE THIS CAREER PATH?

I've always loved agriculture and the beauty in combining science and art. In winemaking you have the opportunity to be experimental and to try new things. Every vintage is different in its own way and it keeps things interesting, it never gets boring!

### WHAT IS A TYPICAL DAY LIKE FOR YOU?

Honestly every day is different! My days include: Wine admin such as SAWIS documentation, record keeping of service rendered and wine blends, movements and work orders. General cellar and winemaking: bulk wine dispatch and receipt, service and maintenance of cellar equipment, basic laboratory analysis, generate work orders, supervising cellar team, blending, bottling (mobile plant), barrel work and quality control, cleaning of tanks, monthly wine analysis, monthly sulphur additions, general wine additions, receiving/checking/sign off on deliveries, stock control and monthly recon. During harvest: running the lab, grape receipt (weighing scale), doing additions, record keeping of all juice and must movements, order wine additives, gas and dry ice as well as helping out with inoculations, additions and general cleaning.

### WHAT ADVICE WOULD YOU OFFER LEARNERS WHO ARE INTERESTED IN PURSUING THIS CAREER?

Speak to various people within the industry, gain a little bit of practical knowledge in a tasting room or by doing a hands-on harvest experience. You can't go wrong, there are endless opportunities within the industry may it be wine or table grape production, distillation, lab technician, marketing of various products and or distribution.

## IS THERE A FUTURE in this career?

There will always be an opportunity may it be local or somewhere abroad. Stay informed (on various platforms), be ready to grab every opportunity and make the best of it.

## What type of person would enjoy this kind of career?

Introverts, extroverts, sensors, thinkers, judgers, any and all. If you have creativity, like science and have passion you are IN.

## What particular skills, talents and qualities are essential to be effective in your position.

Good administration, interpersonal communication, ability to work in a team, be willing to learn, pay attention to detail, follow work orders accurately, problem solving skills and just contributing a positive attitude.



## What do you enjoy most?

**HARVEST!** This is where the fun begins. Doing some fun experiments. Working hands on with the produce. Bottling is rather rewarding knowing that you have produced the final product which can be consumed and enjoyed by many other.

