

RESUME

VARUN GANGURDE.

AGE :25 YRS (JUNE 13TH 1999)

CONTACT: +918433833852

SEX: MALE

EMAIL: varunabhijitgangurde@gmail.com

Professional Summary:

- Passionate about learning and exploring many styles of wine and beer making techniques.
 - Flexible, positive thinking and hard-working in challenging environment to accomplish goals.
 - Seeking a position in which I can use my strong work ethic and outgoing personality to benefit the company.
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WORK EXPERIENCE:

Domäne Wachau, Dürnstein , Austria

Cellar Hand (Aug 27 2024 – November 28 2024)

- In close cooperation with Wachau winegrowers, respect for nature and soil dominates the strenuous work on the steep slopes.
- With over 150 hectares of organic vineyards, Austria's most important winery with organically managed vineyards. Small-scale and largely by hand, winegrowers work an average of less than two hectares - with full focus on each individual vine. The wines from large vineyards such as Achleiten, Brandstatt and Kellerberg reflect their unique origins and stand for an unmistakable puristic style with depth and drinkability. A cooperative reimagined.
- 450 hectares of Vineyards of which 70% Grüner Veltliner , 20 % Riesling , 10% International.

ACTIVITIES PERFORMED

- Harvesting grapes
- Pressing
- Fermenting
- Cellar Management

Maryhill Winery,Goldendale,Washington:

Cellar Hand(Aug 14 2023 – Dec 09 2023)

- 2,500 ton specializing winery in Sauvignon Blanc, Chardonnay. Pinot Noir, Merlot, Rose Wine.
- Been honored with more than 3,000 awards since its first vintage in 2001, including being named 2015 Pacific Northwest Winery of the Year by Wine Press Northwest and the 2014 Winery of the Year at the San Francisco International Wine Competition. Winemaker Richard Batchelor has twice earned the Winemaker of the Year award at the Indy International Wine Competition, including in 2013 and 2018.

ACTIVITES PERFORMED:

- Sanitation (tanks, must line, barrels, floor, crushpad, machinery, pumps,)
- Cleaning
- Analyses of bottles, water analyses which used for washing bottles, label printing analyses, cartons analyses, Closures analyses (crew cap, ROPP cap).
- Inline process quality control (cleaning of labelling machine, bottling machine etc)
- Bottling, Labelling, Vineyard sampling
- Grape berries analyses checking brix
- Crushpad work and setup
- Pumpovers, Racking, Barrel operations , Press operations
- pH, Temperature , Inoculation

Sam Agri Fresh Limited, Nashik:

Harvest Intern (Aug 2022-Oct 2022)

- Sam Agri is a pioneer in introducing innovative fresh produce products from India. First company from India to introduce Pomegranate Arils, Coconut Chunks, Fresh Figs, Dried Arils to International Markets.
- Specialized in fruit wine production.

ACTIVITES PERFORMED:

- Sanitation
- Blending
- Analyses of fruit juice (brix, temp)

Cerena Meads, Nashik , Maharashtra:

Marketing (Jan 2022-March 2022)

- Source the jamuns, pomegranates and grapes locally for their flagship meads that include the Jamun Melomel, Pomegranate Melomel and Chenin Blanc Pyment respectively. Their limited-edition seasonal meads generally come with a higher ABV and include variants such as Yule Spice and Pinot Noir Pyment. Cerana is available in Mumbai, Nashik and Pune.

ACTIVITES PERFORMED:

- Marketing the seasonal meads as well as the regular
- Teaching customer about mead.

Ashok Brothers Liquor Mall, Govind Nagar, Nashik:

Sales Representative (Oct 2021-Dec2021)

- First Walk-in liquor store in Nashik.
- Excellent stash of Wine, Beer, Hard Liquor and other AlcoBev from around the world.

ACTIVITES PERFORMED:

- Wine Marketing
- Wine Consulting
- Stock Checking
- Record Keeping
- Ordering Liquor from Traders

Renaissance winery, Nashik, Maharashtra:

Intern (Nov 2020-Feb2021)

- 2000 Tons specializing in Chenin Blanc, Sauvignon Blanc, Chardonnay, merlot.

ACTIVITIES PERFORMED:

- Cleaning
 - Pumpovers
 - De-stemming, sorting and crushing of grapes
 - Chemical addition
 - Bottling
 - Labelling
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EDUCATION:

BSc IN WINE, BREWING AND ALCOHOL TECHNOLOGY

PUNE UNIVERSITY (2019-2023)

HIGHER SECONDARY

NATIONAL INSTITUTE OF OPEN SCHOOLING (NIOS) (2019)

SECONDARY

PODAR INTERNATIONAL SCHOOL(ICSE), MUMBAI

MAJOR PROJECT RESEARCH:

- MAKING WINE FROM MANGO - 2023
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SKILLS:

- Computer MS word, preparing daily sheet for fermentation monitoring.
- Fast learner.
- Speaking English, Hindi, Marathi languages, Excellent communication skill.

REFERENCES:

DOMÄNE WACHAU, DÜRNSTEIN, AUSTRIA
CLEMENS AIGNER (Assistant Winemaker) c.aigner@domaene-wachau.at

MARYHILL WINERY, GOLDENDALE, WA
RICHARD BATCHLER (WineMaker) richardb@maryhillwinery.com

SAM AGRI FRESH LIMITED, NASHIK
VIRAJ DEORE (WineMaker) deoreviraj25@gmail.com

CERENA MEADS, NASHIK
KAILASH SARODE (HEAD OF MARKETING) sarode.kailas@gmail.com

Reference Letter for Former Employee

To whom it may concern,

This reference letter is provided at the request of (or with the written authorization of) Varun Gangurde. The information contained in this

letter is confidential and should be treated as such. It should not be disclosed to anyone within your organization who would not be involved in the hiring decision regarding this individual. Moreover, it should not be disclosed to anyone outside of your organization without the written consent of Varun Gangurde..

Varun Gangurde, has been employed by our company since 08/30/2023 and has held the following position(s): Cellar worker and Bottle Line Operator.

In Varun most recent position, he had responsibilities for:

Cleaning fruit processing equipment.

- Assisting with the operation of pumps and crush/press equipment.
- General cellar cleanup including Cellar, tank, and equipment sanitation.
- Develop working knowledge of all cellar chemicals and their appropriate uses.
- Perform daily and weekly facility and equipment maintenance.
- Perform daily and weekly tasks as required by the Production Supervisors.
- Sorting fruit.
- Working with equipment containing conveyors, moving parts and overhead operation.
- Manually load materials and products onto moving production lines/conveyors in *line* with Standard Operating Procedures (SOPs).
- Strong communication skills.

Varun interacted well with co-employees, was reliable, and showed good judgment.

Sincerely,

AMANDA HILL

Payroll & Human Resources Manager, Maryhill Winery

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Recommendation

Mr. Varun Abhijit Gangurde completed his working internship at Domäne Wachau from August 27th, 2024, to November 28th, 2024.

Craftsmanship, terroir, and precision are the key values of Domäne Wachau under the leadership of Roman Horvath MW and

Heinz Frischengruber. Respect for nature and the soil dominates the hard work in the steep vineyards. With over 160 hectares of organic vineyards, Domäne Wachau is Austria's leading wine estate with organically cultivated vines. This is a next generation wine cooperative, as found nowhere else on Earth. Domäne Wachau is Falstaff Winemaker of the Year 2024 and a top destination for wine lovers from all corners of the globe.

Mr. Varun Abhijit Gangurde was responsible for a variety of activities in the cellar and as a member of the winemaking team.

- His main responsibilities are listed below:
- quality control and grower counselling in the vineyards
- providing advice and quality control to our growers in the vineyard
- processing of the grapes
- laboratory work: measuring sugar, density, acidity, etc.
- supporting the reception/press house teams
- cellar hygiene
- assisting with filtration using rotary vacuum filters, crossflow filters, and diatomaceous earth
- tasting of the fermenting musts or young wines
- racking the young wines
- fining the must or wines in various stages
- independent organization of assigned activities
- assisting in the storage warehouse

Mr. Varun Abhijit Gangurde left Domäne Wachau at the end of the agreed upon internship period. We thank him for his cooperation and wish him all the best for the future and for continued success.

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