



## Sommelier

SABI SANDS, SOUTH AFRICA

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### Key Responsibilities

The main role of the Sommelier is to provide a consistent and bespoke wine experience for the guest, as well as be responsible for stock and control in line with Singita Standard of Excellence and SOP.

- Report to the General Manager, property and to Singita Premium Wine Department.
- Pair specific wines according to the menu and guest stylistic preference.
- Hosting wine tastings.
- Wine recommendations.
- Hosting multiple repeat guests with ease and adaptable nature.
- Cellar stock control.
- Continuous communication, reporting and diplomacy with departmental teams to ensure that guest needs are met, and operations run effectively.
- Physical transfer of wine and replenishment of lodge cellars.
- Control over bulk wine facilities.
- Sales, invoicing, stock & other relevant administration.
- Training and development of staff at various lodges.

### Skills & Experience

- Sommelier qualification, such as Cape Wine Diploma or similar.
- Basic international wine course, WSET level 3.
- Previous experience in hospitality /guest interactions and service.
- Good computer literacy – MS Office, MS Project is advantageous.
- Excellent Email etiquette.
- Strong attention to detail.
- Excellent communication skills, particularly in building and maintaining sound working relationships.
- Salesmanship, leadership, and management skills.
- Passion for wine and sound knowledge of wine.
- Stamina, Resilience and physically able to transfer wine or work long hours where needed.
- Organised and excellent admin skills.
- Team player - developmental approach to staff.
- Neat, professional, and approachable presentation.
- Valid Driver's License.
- South African nationality or valid work visa.

To apply email your CV to [SSScareers@singita.com](mailto:SSScareers@singita.com) or visit:

[www.singita.com/about/careers](http://www.singita.com/about/careers)