

Key Responsibilities

The function of the sommelier involves multifaceted aspects of wine service, stock, and control. A Singita Sommelier is responsible for providing consistent, bespoke guest wine experience with careful thought and planning. The role requires a committed approach to maintain good relations with stakeholders including management and staff. Singita Sommeliers should work effectively in a timely manner with attention to detail a strong requirement.

- Wine service during meals relating to offering bespoke guest wine experiences at Singita lodges.
- Recommending specific wines according to menu and guest stylistic preference.
- Hosting wine tastings, imparting passion for wine.
- Hosting multiple repeat guests with ease and adaptable nature.
- Cellar stock and control proper checks and balances.
- Continuous communication, reporting and diplomacy required in reporting to lodge GMs, property, and Senior Sommelier.
- Emphasis on quality report writing with attention to detail as an observer, while able to implement.
- Control over bulk wine facilities
- Physical transfer of wine and replenishment of lodge cellars.
- Sales, invoicing, stock & other relevant administration.
- Training and development of staff at various lodges.

Skills & Experience

- Minimum of international wine course, WSET level3.
- Good computer literacy. Proficient in MS Office, MS Projects is advantageous. Strength in Excel in particular.
- Good email etiquette
- Previous Experience in 5* hospitality / guest interactions and service.
- Strong attention to detail.
- Excellent communication skills, particularly building and maintaining sound working relationships.
- Strong sales skills.
- Sound wine knowledge.
- Physically able to transfer wine & stamina.
- Organised with excellent admin and reporting skills.
- A developmental approach to staff
- Excellent personal presentation.
- Valid Driver's Licence.
- Be in possession of a valid South African work permit.