

Vacancy at N/a'an Ku Sê Wildlife Experience – Neuras Wine & Wildlife Estate

An exciting and challenging opportunity is available for a **Vigneron/Winemaker** to join our team.

Location: Farm Neuras, East of Naukluft Mountains, Maltahohe District, Namibia.

Closing date: 31 August 2026

POSITION OVERVIEW

Neuras Wine & Wildlife Estate is one of the driest vineyards in the world, nestled in an oasis at the foot of the Naukluft Mountains on the edge of the Namib Desert. More than 120 years old and run entirely on solar power, Neuras produces award-winning, hand-crafted wines and spirits — with our Ruby Dessert Wine and Nappa Grappa recently earning Double Gold honours at international competitions — all in support of the N/a'an ku sê Foundation's conservation work.

We are looking for a passionate and experienced Vigneron/Winemaker to take full ownership of our vine-to-bottle process, in one of the most unique and remote winemaking environments in the world.

KEY RESPONSIBILITIES

Vineyard Management

- Oversee all aspects of vineyard husbandry in an extreme desert climate, including pruning, canopy management, irrigation scheduling, and pest/disease control
- Manage the estate's natural spring-fed water systems to sustain vines in one of the world's driest growing regions
- Monitor soil health, vine condition, and micro-climate factors throughout the growing season
- Determine optimal harvest timing based on grape ripeness and quality indicators
- Plan and manage vineyard labour, including seasonal and harvest-time staffing

Winemaking & Production

- Oversee all stages of wine and spirit production, including fermentation, ageing, blending, distillation (grappa), and bottling
- Maintain the estate's hand-crafted, small-batch production approach, including hand-labelling and hand-bottling processes
- Manage cellar operations, ensuring hygiene, safety, and quality control standards are upheld
- Conduct regular tastings and adjust blends to maintain and elevate award-winning quality standards
- Maintain accurate production records, batch tracking, and inventory of raw materials and packaging
- Manage relationships with suppliers of equipment, barrels, bottles, and other production inputs
- Ensure compliance with relevant health, safety, and food/beverage production regulations

Estate & Guest Engagement

- Host wine tours and tastings for lodge guests, sharing the story, history, and yearly management of the vines
- Train and supervise vineyard and cellar staff
- Contribute to product development, including new wine, spirit, or dessert wine varieties

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- Support marketing and sales teams with technical content for promotional material, awards submissions, and guest experiences
- Collaborate with estate management on sustainability practices, given the solar-powered, conservation-first ethos of the estate

QUALIFICATIONS AND REQUIREMENTS

- Diploma or degree in Oenology, Viticulture, or a related field
- Minimum of 5 years' experience across both vineyard management and winemaking, ideally in a boutique, estate, or arid/low-water viticulture setting
- Sound knowledge of viticulture practices, fermentation science, distillation basics, cellar equipment, and wine chemistry
- Valid driver's licence (essential — remote farm location)
- Willingness to live and work on a remote, off-grid farm estate; accommodation provided
- Namibian citizens and residents encouraged to apply

SKILLS AND COMPETENCIES

- Strong attention to detail and quality-driven mindset, with pride in maintaining an internationally awarded product
- Resourcefulness and adaptability to manage viticulture in a harsh desert climate with limited water resources
- Sound understanding of food and beverage safety and hygiene standards
- Comfortable working and living in a remote, close-knit farm community alongside conservation and wildlife teams
- Ability to work independently and lead a small team across both vineyard and cellar operations
- Strong problem-solving skills, particularly during critical growing and harvest periods
- Excellent communication skills, both written and verbal, including confidence engaging with guests during tours and tastings
- Genuine passion for viticulture, winemaking, and Namibia's conservation story

WHAT WE OFFER

- Competitive salary package aligned with qualifications and experience
- Opportunity to represent diverse, purpose driven brands making a real difference
- Access to the N/a'an ku sê Medical Aid Group (employee contribution)
- Dynamic work environment supporting conservation and community development
- Professional growth opportunities across multiple business sectors

APPLICATION PROCESS

Applications must be submitted via our online portal.

[Vacancy at N/a'an ku sê Wildlife Experience - Vigneron/Winemaker – Fill out form](#)



N/a'an ku sê is eco-friendly and paperless: Hand-delivered CVs will not be accepted
Only short-listed candidates will be contacted.



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N/a'an ku sê Lodge & Wildlife Sanctuary | Utopia Boutique Hotel | Bush Camp | Neuras Wine and Wildlife Estate | Kanaan Desert Retreat | TimBila Safari Lodge
TimBila Private Villa | TimBila Camp Namibia | TimBila Farmstead | Harnas Guest Farm | Rooster & Co. Restaurant | Lianshulu | Susuwe

Change Makers for Sustainable Good In Africa

Directors: Dr. Rudie van Vuuren / Marlice van Vuuren / Jan Verburg / Jannes Brandt