



Bibber International

Wine Community Application Form



1. Winery Name: _____

2. Address: _____

City: _____ State: _____ Postcode: _____

Phone #: _____ Fax #: _____

E-mail Address: _____ Web Site: _____

3. Contact Person: _____

Title: _____ Emergency Phone #: _____

4. Nearest train/bus station: _____ Airport: _____

5. Has your company hosted a Bibber in the past? Yes _____ No _____

6. Do you require more than one Bibber? Yes _____ No _____

If yes, how many Bibbers would you like? _____

7. Do you have a preference for country of origin? Yes _____ No _____

If yes, which country/s would you prefer _____

8. Do you require any specific abilities/qualifications of your Bibber (other than general cellar experience)? _____ Yes _____

_____ Oenology Degree

_____ Laboratory Experience

_____ Vineyard Experience

_____ Other, explain _____

_____ No, experience is enough

9. Can you assist them with accommodation? Yes _____ No _____

If Yes, describe the living arrangements: _____

10. Will they be responsible for their own meal preparation? Yes _____ No _____

11. How often will the Bibber be given time off:
_____ 1 ½ days off per week _____ Every other weekend _____ Depends on season

_____ Other, explain: _____

11. Please check the jobs you anticipate the Bibber will be doing:

- | | | |
|---------------------------------------------------------------|-----------------------------------------------|-------------------------------------------------|
| <input type="checkbox"/> Harvesting grapes | <input type="checkbox"/> Topping Barrels | <input type="checkbox"/> Grape Sampling |
| <input type="checkbox"/> Stirring Barrels | <input type="checkbox"/> Crushing/De-stemming | <input type="checkbox"/> Fork Lifting Barrels |
| <input type="checkbox"/> Pressing | <input type="checkbox"/> Red Pump-Over | <input type="checkbox"/> Juice Racking |
| <input type="checkbox"/> Emptying Red Fermenters | <input type="checkbox"/> Lees Filtration | <input type="checkbox"/> Sanitizing Tanks, etc. |
| <input type="checkbox"/> Additions | <input type="checkbox"/> Barreling Juice | <input type="checkbox"/> Racking Wine(Barrels) |
| <input type="checkbox"/> Wine Filtration | <input type="checkbox"/> Laboratory Analysis | <input type="checkbox"/> Punch-downs |
| <input type="checkbox"/> Vineyard Sampling | <input type="checkbox"/> Vineyard Pruning | <input type="checkbox"/> Bottling |
| <input type="checkbox"/> Other (please list any other duties) | | |

12. List any other jobs not listed above: _____

13. What are the primary types of wine produced at your winery?

_____ Red Varieties: _____

_____ White Varieties: _____

_____ Sparking Wine _____ Other: _____

14. Approximately how many tonnes does your winery crush each year? _____

15. Please list the equipment that the Bibber will be using:

1. _____ 4. _____

2. _____ 5. _____

3. _____ 6. _____

16. How many months are you able to host a Bibber? _____ Months

Beginning date: _____ Ending date: _____

17. Does anyone in the winery speak a foreign language? Yes _____ No _____

If yes, what language(s): _____

Comments: _____
