

# Harvesting Internship for oenology students

## Period August-September-October 2023

**Domein Holset**  
BRUISENDWIJNHUIS

### Harvest and cellar work

The most interesting period is coming sooner than you think: Harvest '23.

At Domein Holset we do everything ourselves. This is your moment to learn about sparkling harvesting.

We harvest specifically for Sparkling. Moment of picking, acidity, sugar, ripeness.... We press for sparkling and we vinify for Sparkling. It is all a bit different.

You support Bart Keijzer head Wine Production & Kirsten Abels, General manager (and superb taster).

### Who we are

[Domein Holset SparklingWineHouse](#) of the Low Countries is fully dedicated to produce an astonishing assortment of Sparkling wines We own 11 ha vineyard. The grapes are processed in our winery. Part of the vineyards are biodynamic and parts are 'in transition' to BD. We grow 'classic' and PIWI grapes.

## What we offer

We offer vacancies for oenology students. At a fast growing wine domain

### When: We need you during the growing and harvesting season

A period of 2-3 months during Harvest is ideal. Start **August - September till end of October**. A bit longer (or shorter) is possible. There is an 'internship-compensation', your housing is free and you receive an allowance for food and you work in an international team.

### Where

We are located in the hilly very South of The Netherlands, close to Maastricht, Aachen (Aix-la-Chapelle). Holset is a little hamlet. The domain consist of several buildings (hotel, tasting room, offices) and a special apartment for Interns with its own facilities (two bedrooms, living room + kitchen and bathroom).

### Who will be you colleagues (wineteam & supervisor)?

You become part of our wine team which consist of 6 vineyard employees, 1 supervisor and an oenology advisor. Bart Keijzer is the supervisor of the wine team and you direct supervisor

### Procedure

1. Please apply with a cv and a short motivation via email to [Bart Keijzer](#) and for more information call him at +31 (0)637006983. If you can not reach Bart you can call Erik +31(0)650 215 214
2. You will receive an answer on short notice and if you and Domein Holset maintains interest we will arrange an interview via Zoom.

