

SÉVERINE ROBERT
ASSISTANT WINEMAKER

Séverine is originally from Lyon in the Rhône Valley, where food, wine, and hospitality are part of everyday life. Her background is in tourism and hospitality, and her interest in winemaking grew naturally while working on the floor, pouring wine and becoming increasingly curious about what happens behind the scenes.

She moved to Australia in 2012 and settled in Margaret River in 2019. Séverine began working in the cellar during vintage at Howard Park, where she built a strong foundation in hands-on winemaking. She later joined Cape Mentelle, continuing her cellar work before moving into the laboratory. She now works as Assistant Winemaker, combining practical production experience with wine analysis and quality control.

In 2024 Séverine completed a degree in Wine Science at Charles Sturt University, receiving the Dean's Award, strengthening her technical understanding of winemaking.

Outside of work, she focuses on sustainability and practical living. She lives in an eco-village, grows her own vegetables, and values doing things simply and well. A committed CrossFit enthusiast, she enjoys the discipline that comes with consistent training. When it comes to wine, she has a clear preference for sparkling — anything with bubbles.

