



P.J. RIGNEY DISTILLERY AND



INTERNATIONAL BRANDS LIMITED t/a The

Shed Distillery



#JOB-2424486



The Food Hub, Carricknabrack, Drumshanbo,

Co. Leitrim, N41 WR22



No of positions : 1



Paid Position



37.5 hours per week



34000.00 Euro Annually



18/12/2025



15/01/2026

## How to apply

### Application Method :

Not available



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app & point here  
to view this ad  
online



## Distiller

### Application Details

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit. Please review the [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

### Job Description

PJ Rigney Distillery and International Brand Ltd t/a The Shed Distillery.

The Shed Distillery of PJ Rigney is the home of the Drumshanbo Gunpowder Irish Gin, Drumshanbo Single Pot Still and Single Malt Irish Whiskey & Sausage Tree Pure Irish Vodka. The distillery started its whiskey distillation on 21st December 2014 that saw the revered tradition of distilling Irish Whiskey, return to the Western province of Connacht in over 101 years and never looked back.

#### Company/Work location Overview:

The distillery is located in the heart of rural Ireland in the village of Drumshanbo, Co. Leitrim.

Address: The Food Hub, Carricknabrack, Drumshanbo, Co. Leitrim, N41 WR22.

#### Job Description:

Owing to continued expansion, The Shed Distillery of PJ Rigney, home of Drumshanbo Gunpowder Irish Gin, Drumshanbo Single Pot Still Irish Whiskey, and other premium spirits, are seeking Distillers to join our team in Drumshanbo, Co. Leitrim. The ideal candidate will be a self-starter, demonstrate a drive for excellence, work on their own initiative with a proactive and enthusiastic approach. An interest in Irish Whiskey and spirits production is essential and experience in brewing/distilling or a food production environment would be beneficial.

#### Key Responsibilities:

Daily operation of distillery processes from generating mash bills, mashing, fermentation, distillation and downstream processing, analytical and qualitative tests, and blending and filtration through to final bottle ready product.

Blending and spirit reductions and filling of whiskey and rum casks.

Assisting and planning production, research and product development with the Head Distiller.

Performing Caustic and Acid CIP adhering to distillery standard operating procedures and workplace safety procedures.

Accurate recording of the daily processes and maintenance of the records to meet Revenue

guidelines.

Ensuring all operations are carried out to the highest possible standard.

#### Skills and Qualifications:

Knowledge and demonstrated enthusiasm for the Irish Whiskey industry essential

Experience in a manufacturing facility

A degree in Brewing and distilling or Microbiology/Biochemistry

Good laboratory and analytical techniques.

Excellent problem-solving skills

Ability to work with all levels of staff and as part of a team

A self-starter with strong attention to detail and ability to work on own initiative

Strong communication skills; both verbal and written

Good command of the English; both verbal and written

Full and clean driver's license essential

Forklift experience beneficial

Quality / HACCP experience beneficial

Job Type: Full-time, Permanent

#### Benefits:

Employee discount

On-site parking

Sick pay

#### Schedule:

37.5 hrs/week

8 hour shift

Monday to Friday

Early shift 6.30am - 2.30pm

Evening shift 12pm - 8pm

Weekend availability

Please apply directly to [hr@thesheddistillery.com](mailto:hr@thesheddistillery.com)

- **Sector:** manufacturing

#### Career Level

- Experienced [Non-Managerial]

#### Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1
- **Specialising In:** distilling

(Desirable)

- **Ability Skills:** Communications, Interpersonal Skills
- **Competency Skills:** Collaboration, Teamwork, Time Management, Working on own Initiative