

IN THE FIELD



Autumn 2010



VINTAGE 2010

Vintage 2010 is upon us already. We are expected to begin harvest in the first week of February, a small parcel of pinot noir for sparkling. This time frame, despite the recent hot weather, is in line with previous seasons. The arrival of Rainbow Lorrikeets to the area is of great concern. These pests are not native to WA but have infiltrated the state in recent years causing major damage to a number of crops.

Making vintage a little easier will be our new Bucher tank press. This French made press arrived on the 25th of January with much excitement. It will allow us to extract juice in a softer, more controlled manner helping to minimise phenolic extraction which should have a particular impact on our sparkling and white wine styles.

New products

2010 will be our first bottling of Methode Champenoise in 1.5ltr sparkling magnums. These bottles arrived from France in December in preparation for bottling in May. Left Field wines due for vinification this year include a Pinot Noir table wine, and a fortified Verdelho.

Winter 2010 also sees the much anticipated release of "Dudley". This, our first Durif table wine, release will initially be to our left field members before public release at cellar door. Keep an eye on our website for dates.



Winestate Magazine - Best of Western Australia

During the month of February Winestate Magazine conducted its annual "The Best of The West" tasting. This involves judges tasting over 500 wines from Western Australian. The tastings will be featured in the May/June 2010 issue of Winestate. We were wrapped to hear that the MyattsField entries performed well. The 2005 Joseph Myatt Reserve was awarded 4.5 stars, the 2008 Kenneth Green Fortified was awarded 4 stars and the 2008 Shiraz Mourvèdre Viognier was awarded 3 stars.

A Family Affair

The success of MyattsField wine during 2009 and the increased popularity of our annual events has seen the MyattsField family grow. Philippa Wicksey (Josh's sister) will be occupied in 2010 attending to Sales and Marketing.



Gallery



Congratulations to Rachael and Josh on their recent marriage.

IN THE MEDIA



Autumn 2010

In the month of January world renowned UK wine writer **Sarah Ahmed** toured Western Australia whilst judging the Qantas Mt Baker Wine Show. During her time in WA Sarah visited many vineyards to discover what WA wine had to offer. Sarah wrote about MyattsField Vineyards on her website, The Wine Detective.

Ahmed wrote the following about MyattsField's Shiraz Mourvedre Viognier

"I was excited by this Carmel Valley producer whom I'd not come across before. The nose and mid weight palate is quite Rhonish, savoury and meaty with good texture, thanks to sinewy tannins, that are attractively fleshed out with bright red fruits. A floral lift and exotic orange peel on the finish give away the Viognier. Could do with a bit more concentration, but I like the brightness of the fruit and dryness. A name to watch."

Ahmed also wrote the following about MyattsField's Kenneth Green Vintage Fortified

"a blend of Touriga Nacional, Durif, Shiraz. This has a very opulent, expressive Touriga nose with chocolate and violets - very enticing. The palate is quite modern bright and precise with powdery tannis letting the red and black fruits do the talking. A chocolately edge to the berries would make for a divine match with chocolate fondant pudding."

You can find the above article and other writings from Sarah Ahmed at www.thewinedetective.co.uk



The Summer edition of **Spice Magazine** features MyattsField Vineyards winning results from the Perth Hills Wine Show.

Best Red Varietal	MyattsField Vineyards 2008 Mourvèdre
Best Red Blend	MyattsField Vineyards 2008 Viognier
Chairman's Trophy	MyattsField Vineyards 2008 Viognier
Wine of the Show	MyattsField Vineyards 2008 Viognier

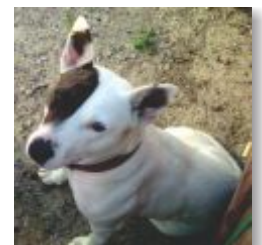
SPICE
spice magazine.com.au

MyattsField's Methode Champenoise was featured in the November / December edition of Winestate Magazine. In the issues Champagne and Sparkling Tasting the 2005 Methode Champenoise was awarded 3.5 stars. Accompanying tasting notes read "Tight, fresh, youthful wine with loads of character and marzipan richness. A touch tannic, with some nice aged characters developing."

Wine Woofer: 'Anya'

Anya is a Bull Terrier Cross and was adopted by Josh and Rachael Davenport in 2004 from RSPCA in Malaga. Anya is the oldest dog in the family and therefore is the 'top dog' of the pack. Anya takes her job very seriously, when around the other family dogs, she spends her time regulating the behaviour of the other dogs and restricting play time with the ball. When Anya decides that play time is over she snatches all the balls from the other dogs, hiding them in hard to reach places under the steel tanks and barrels in the winery. This is very effective as the other dogs are not permitted into the winery.

Anya's other prized responsibilities includes protecting baby Mabel, who recently celebrated her first birthday. Anya lies under Mabel's cot whilst she sleeps and barks continuously when Mabel has a smelly nappy. Anya's greatest love is sleeping on the couch in the cellar door, so when you come and visit us at MyattsField Vineyards don't forget to look out for our 'Anya Girl'.



MYATTSFIELD
VINEYARDS

IN THE VALLEY



Autumn 2010

Jules Flower farm and Floral Studio

Take a drive in the scenic Perth Hills Wine Region and tucked away in the majestic Bickley Valley you will find Jules Flower Farm on Alderside Road. Family owned and operated, the Wain's have lived in Bickley Valley for decades. Daughter, Cait has developed a zest and exuberance for growing flowers and creating spectacular floral arrangements. This autumn Jules Flower Farm will be showcasing the finest blooms available in the Perth Hills. Flowers to look for are sweet smelling field roses, pink ice proteas, coccineas, and of course, Cait's famous sunflowers. Other produce includes fresh farm eggs, sweet corn, Flowerpower Honey and spring bulbs for planting. Jules Flower Farm's autumn artist is Rosemary Terren from Albany, so come by and see her stunning wildflower exhibition.



Jules Flower Farm and Floral Studio
270 Alderside Road, Bickley Valley Ph: 08 9257 2876
Open Wednesday-Monday 10am til 6pm
Early Pick ups and deliveries available.



EVENTS at MyattsField Vineyards

Myattsfield Vineyards Disgorging Workshop

Join winemakers Josh and Rachael Davenport as they lead you through the blending, tirage and disgorging steps in sparkling wine production. Workshop includes a tour of the winery, sampling of Myattsfield Sparkling wines, trialing dosage liqueurs to suit personal taste, disgorging lessons, tailor made 6 pack of MyattsField Sparkling and light refreshments.

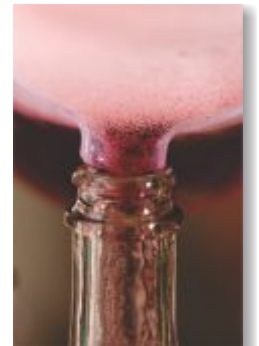
Date: 18th April 2010

Time: 3.30pm

Tickets: \$170 pp or \$200 couple

For more information www.myattsfield.com

Ticket Sales (08) 9293 5567



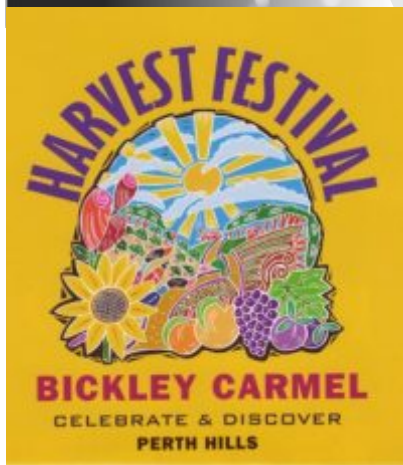
Annual Bickley Carmel Valley Harvest Festival

Date: Saturday and Sunday the 1st and 2nd of May

Time: 11am til 5pm

Come and celebrate the end of harvest with winemakers Josh and Rachael Davenport. Enjoy live music, gourmet food, arts and craft and of course our award winning wine. For a REAL INDULGENCE book in for the Winemakers Lunch, a four course degustation matching food and wine. Enjoy the meal and music as Rachael and Josh Davenport take you on a unique wine experience, discussing the finer points of MyattsField wines and taking a tour and tasting from the MyattsField barrel room. Bookings are essential as tickets are limited.

Tickets: \$120 (08) 9293 5567 or myattsfield@bigpond.com



MYATTSFIELD
VINEYARDS

IN THE KITCHEN



Autumn 2010

Stuffed Chicken Breasts by Kit and John Davenport

- 2 chicken breasts
- 1/2 cup chopped dried figs
- Freshly ground pepper and salt
- 1 tbsp grated orange rind
- 1 egg beaten to bind
- 1/2 cup toasted pine nuts
- 1/2 small red onion
- 1/2 cup breadcrumbs
- 1/4 tsp cumin

Mix together all ingredients and make a pocket in the chicken breasts and place some of the mixture in each. Brown the chicken on both sides and place in a baking pan with a selection of vegetables such as squash, onion and capsicum with some oil sprinkled over everything. Bake in a moderate oven for about 40 minutes. Asparagus is nice with this dish as well. Slice the chicken into rounds and place on the plate with some of the vegies. Serves 2.



Winemakers Rachael and Josh Davenport recommend the

MyattsField 2008 Viognier

A medium bodied white with lifted passion-fruit and grapefruit aromas. Lychee and citrus flavours on the palate with a clean crisp finish.



Have you created a great MyattsField wine and food match?

Send us your recipe and picture to
myattsfield@bigpond.com

In Focus: *Mourvédre*

Mourvédre, (pronounced moor-vay-druh) is a late ripening red grape variety that has thick blue-black skins. Mourvédre wine is known for its high acid and alcohol content, rustic flavours, palate length and its firm and fine tannins. Originally from Spain, Mourvédre built its reputation in the south of France, most notably in the Rhone Valley where it was an integral part of the Chateau Neuf de Pape reds.

Mourvédre is also known as Mataro in Australia, California and Portugal. In Australia, Mourvédre is becoming increasingly popular as a blended red such as, Grenache, Shiraz, Mourvédre also known as GSM.

At our Carmel Valley Vineyard, Mourvédre is grown on the lowest north facing slopes and is typically the last table wine grape harvested. Our Mourvédre sees pre-ferment maceration, warmer ferment temperatures and older oak maturation. Around 10% Touriga helps to lift aromatics and softens the palate. In the SMV, Mourvédre adds structure and the subtle dusty, earthy flavours.

MyattsField is currently showcasing this robust grape variety in two award winning wines.

MyattsField 2008 Shiraz, Mourvédre, Viognier (SMV) Wine of Show, Best Red Wine Blend, Chairman's Trophy
Perth Hills Wine Show 2009
MyattsField 2008 Mourvédre Best Red Varietal
Perth Hills Wine Show 2009

MYATTSFIELD

VINEYARDS

Union Rd, Carmel Valley
60 Carmel Rd East, Carmel 6076
(08) 9293 5567

www.myattsfield.com.au

**You can now find MyattsField
Vineyards at**



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