

IN THE FIELD



Josh and Rachael Davenport

Winemakers Report

Here at Myattsfield we are firm believers that winemaking begins in the vineyard. Each year we do our best to produce fruit tailored for the wine it was earmarked to contribute to. This includes influencing yield, berry size, light exposure, canopy density and berry composition. So in our minds vintage 2011 began in July with pruning. Rachael and I prune each one of our vines by hand to ensure the number of buds left on each vine delivers the crop load and even canopy desired. For our Reserve fruit this may equate to only half the yield of other blocks.

We have been particularly busy this pruning season, birth of Hugo aside, with the redevelopment of the Lawnbrook vineyard. Wiebe and Judy Tieleman are long time friends of ours (Wiebe gave me my first job!) and they recently gave us a lease on their 26 year old dry grown vineyard in the Bickley Valley. Looking to re-invigorate the vineyard we have removed all the cordons by chainsaw and will re-trellis and retrain most of the vineyard. It will mark the return of the Barrel Fermented Semillon to the Myattsfield range as well as adding more Pinot Noir, Chardonnay and Merlot from one of the oldest vineyards in the Valley.

New products

Hugo Miller Davenport 12th August 2010

Pruning was certainly interesting for Rachael this season as her baby bump made reaching the vines a difficult task. However Rachael was yielding the pruning shears just a week before the birth of their second child, Hugo Miller. Hugo was reluctantly born on the 12th of August at 7.40pm, weighing 8.2 pounds.

Josh was overjoyed not only to have his first son but because Hugo immediately starting reaching his arms out and clapping his fists in a 'pruning like-manner', according to Josh! Mabel has cautiously accepted Hugo into the family and has started referring to him as 'ogo' or 'whoog'.



Congratulations to Rachael, Josh and Mabel on the recent arrival of baby Hugo.

IN THE MEDIA



Spice Magazine

Rachael and Philippa are pictured accepting awards at the Perth Hills Wine Show in the latest edition of the Spice Magazine. Rachael accepted the trophy for the Best Sparkling Wine for the 2005 Méthode Champenoise. While Philippa picked up the Best Red Blend trophy for the 2009 Shiraz Mourvèdre Viognier.

Scoop Magazine

Scoop Magazine's Spring edition featured the article 'Spring Loaded', in which a panel of 13 wine judges appraised WA's new wine releases for 2010. The 2009

Touriga Nacional was awarded a silver medal. The following was written about the Touriga Nacional: *"Traditionally used in blends for port, the Portuguese variety Touriga Nacional is increasingly being trialed as a table wine by some Western Australian producers, including Perth Hills' winemakers Rachael and Josh Davenport. This wine shows youthful banana-like esters on the nose, leading to a warm concentrated and slippery palate with black fruits and complex leather and chocolate characteristics."*

Scoop Magazine also awarded the 2009 'Dudley' Durif with a bronze medal.

NEW CELLAR DOOR

MyattsField's Cellar Door has recently been upgraded to enhance visitors wine experience.

MyattsField now offers 'Wine Flights'. In a 'flight' customers select 5 wines from our list which are then paired with a local quince paste and cheeses from the Blue Cow Cheese Company. Tasting notes for both wine and cheese are provided at each table to help guide you through the tasting, whilst you enjoy the picturesque views from the cellar door verandah.

Not only will visitors experience great wine and cheese but also fine glassware exclusively from Plumm. Winemaker Josh Davenport commented that "many might say that good glassware is an unnecessary indulgence but in my experience it helps to reveal more of the wine".

The Cellar Door is packed full of local produce and exclusive wine accessories.

Local products include Carmel Valley Chocolates made by local chocolatier Maggie Nolan-Neylan using the finest cocoa solids, Australian organic raw sugar and as many organic nuts and fruit as possible. Mum's Homemade (Walliston) offers a range of chutneys, jams and jellies made from seasonal local ingredients where possible made with no artificial ingredients or preservatives.



Tina and Roger enjoying the first 'Wine Flight' served at MyattsField.

Not only can you select your favourite wines and local products but also the finest glassware by Plumm. Designed in Melbourne by a specialised team, Plumm's goal was to create glassware that was 'approachable, functional, and a true alternative for the new world of wine'. There are several different glassware options to suit your quaffing needs!



IN OUR SIGHTS



Spring 2010



The Muscular Dystrophy Association of WA has been working towards finding a cure for muscular dystrophy and its related conditions for over 40 years. MDA WA currently receives no funding from the government and is entirely dependent on the generosity of individuals and organisations within the community. MDA WA funds research at the Australian Neuromuscular Research Institute (ANRI) which is recognised as a world leader in neuromuscular research. Recently MDA WA held MD2010, an international conference aimed at bringing together professionals, students, families and those affected by neuromuscular disease to connect, learn and share up-to-date information.

MDA WA also provides a network of care and support for Western Australians with muscular dystrophy (MD) and related neuromuscular conditions. The Association provides an extensive range of services including peer support, clubs, camps, counselling, education, medical equipment, information and seminars, family services, diagnosis and equipment sourcing. MyattsField has been supporting MDA WA for several years by donating wine, time and our facilities. It is a great honour to help such a dedicated and determined organisation. If you think that you or your organisation could also support MDA WA please check out their website for more information - www.mdawa.asn.au Alternatively check the MyattsField website for upcoming events held to raise funds for MDA WA.

EVENTS AT MYATTSFIELD VINEYARDS



ANNUAL STRAWBERRY FAYRE
Date: Sunday 3rd October, 2010
Time: 11am til 5pm

Come and celebrate with MyattsField Vineyards as they recreate the 'Strawberry Fayre' of their ancestors. Lounge on the grass whilst listening to live music by the Howling Hill Billies and be swept away by gourmet foods, arts and crafts, new season's produce and of course our award winning wines. There will be plenty of activities for children including face painting and a bouncy castle. Bring your picnic hamper and high spirits for a lovely day at MyattsField.



**THE LEFT FIELD WINE CLUB
SPARKLING SHIRAZ
BENCHMARK TASTING**
Date: Sunday the 24th October
Time: 3.30pm

The 'Left Field' Wine Club members are invited to the Sparkling Shiraz Benchmark Tasting. Winemakers, Rachael and Josh will explore the unique characteristics of Sparkling Shiraz. Members will taste Sparkling Shiraz wines from across Australia. This will be an afternoon of exploration and delight. If you are not a Left Field Club member but would like to attend please contact us to purchase a ticket (\$6). Don't miss out!



MDA DEGUSTATION
Date: Thursday 25th November
Where: Dear Friends Swan Valley
Cost: \$160 per head

Come and help raise funds for MDA WA at the Long Table Lunch, a decadent five course degustation matching food and wine, at the acclaimed Dear Friends Restaurant. Let our winemaker's Rachael and Josh Davenport take you on a unique wine experience whilst support a great cause. Places are limited so prompt booking is essential, call Brooke on 0402 563 833 or Brianna on 08 9382 2700.

For more information about a MyattsField event please contact us on (08) 9293 5567 or visit the website www.myattsfield.com.au

MYATTSFIELD
VINEYARDS

IN THE KITCHEN



Australian Spaghetti Bolognese

by Ash and Rob Eyre



- 2 tablespoons Mum's Homemade Onion Jam
- 1 teaspoon Vegemite
- 2 tablespoon basil paste
- 500gm minced beef
- 1 cup grated carrot
- 2 handfuls of spinach leaves
- 1 can crushed tomatoes
- 250gm wholemeal spaghetti
- Salt, pepper and cheese to taste



1. Heat up a fry pan and sauté onion jam, basil paste and vegemite. Add minced beef and cook until brown.
2. Add crushed tomatoes, carrot, and spinach and add salt, pepper and cheese to taste.
3. Boil a pot of water and add spaghetti for 15 minutes or until cooked.
4. Strain spaghetti and add to the fry pan to combine with the minced beef sauce.
5. Serve and enjoy!



Winemakers Rachael and Josh recommend MyattsField 2007 Merlot. This medium bodied wine exhibits lifted violet and raspberry aromas followed by sweet, fleshy black fruits, mulberry and blood plum on the palate.

Have you created a great MyattsField food and wine match?
Send us your recipe and picture to myattsfield@bigpond.com

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In Focus: CARNELIAN



Carnelian is a red grape variety developed in 1972 by Dr H P Olmo at the University of California. He cross bred Carignan with Cabernet Sauvignon and then further crossed the resulted vine with Grenache. Carnelian was specifically designed to perform well in hot conditions. It is grown in Texas, Hawaii and Southern California.

Carnelian was mistakenly imported into Australia as the Sangiovesse grape variety. The mistake was discovered after vinification, however were so good that some winemakers decided to persist with the variety.

This grape variety is characterised by its extraordinary depth of colour, an opaque crimson with a purple rim. Aromatically Carnelian denotes ripe blackberries, succulent plum, spice and dark chocolate. The ripe palate is fleshy with concentrated berry fruits, cocoa and mocha complexity. It is a structured wine with powerful tannins balanced with crisp acidity.

MyattsField 2008 Carnelian Rosé

A small parcel of hand harvested Carnelian grapes were attained by winemakers from a vineyard in Chittering. It was crushed and left to cold soak skins for 24hours to extract the vibrant pink hue. Cold fermentation in stainless steel helped to retain fruity esters, while bâtonnage post fermentation was used to broaden the palate. This once off Rosé was made to enjoy now is great for hot summer days.



Carnelian Cocktail

- 1 part Carnelian Rosé
 - 1 part lemonade
 - 1 dash campari
- Serve over ice and garnish with a leaf of mint.

MyattsField Vineyards

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(08) 9293 5567 www.myattsfield.com.au

You can now find MyattsField Vineyards at



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VINEYARDS