



Autumn 2026

It's vintage! Slightly later start than previous seasons. Our first parcel of fruit arrived on the 27th of January but with some warm weather things ramped up quickly.

So far, we have processed 94 tonne out of an expected 120 but not without some hiccups. On the first day of processing our de-stemmer/crusher broke down. Every year we carry a quantity of spare parts to protect against such events and delays but of course not the parts we needed for this unit. Cue the mercy dash to Margaret River for a lease unit. Only two weeks later we experienced issues with the magnetic brake on the press which resulted in a 24-hour break in processing while technicians identified the problem. Breakdowns and repairs are nothing new during the vintage season, but they certainly add another layer of pressure during our busiest time. On the bright side the fruit has arrived in great condition with little bird or disease pressure present this season. Yields have met long term averages with some vineyards reporting significant increases including our sources of Chardonnay and Vermentino.

2026 will be the first season we have harvested fruit from our new Margaret River vineyard. Five tonnes of gin gin clone chardonnay was picked on the 19th of February with a further three tonne of Cabernet Sauvignon and two of Malbec still to come.

We must again offer a big thank you to the Left field members that volunteered to help harvest the cellar door Mourvèdre block on the 15th. Took us a little longer to get to the coffee van this year due to a record 3.6 tonne return on that block! Plenty of Rosé to go round this year! Your help is truly appreciated and a great story of community connection.

Vale Haydn Hadlow.

It is with much sadness that we acknowledge the passing of one of our dedicated Left Field Club members, Haydn Hadlow.

Haydn was a fixture at many of our events. His quest for knowledge around the wine industry made his participation both engaging and inspiring, as he approached every tasting with a genuine curiosity and a desire to understand the craft behind the bottle. We extend our heartfelt condolences to Haydn's family and friends during this difficult time.

This year we are due for our bi-annual museum sale. This is a unique opportunity to taste and purchase some of our older wines that we have held back. The sale will occur over a weekend. Pinned members will have first access followed by Left Field and then ticketed customers. Stay tuned so you don't miss this opportunity!

Warm regards,
The MyattsField Team

LEFT FIELD
CLUB



Autumn Pack 2026

- **2025 Chardonnay (*Pre-release*)** Sourced from two vineyards in the Perth Hills. It has been barrel fermented and batonnaged to ensure it is a wine of weight and texture.
- **2021 Semillon (*Museum release*)** Love aged Semillon!! Look for the beginnings of honeyed notes still with fresh acidity. For the patient, more toasted flavours await.
- **2024 Shiraz - *Pre-release*** From the very hot vintage of 2024. This Shiraz speaks of the vintage with richness and plushness at its stylistic core.
- **2022 Durif (*Last of the vintage*)** For the approaching cooler nights of Autumn, our Durif will deliver the power and richness needed to warm-up. Time for beef bourguignon, lamb shoulder or a good old-fashioned steak.
- **2023 LFC Shiraz** Made from an old Swan Valley vineyard in Herne Hill. It is full of soft, sweet red fruits with a slippery palate and a warming finish.
- **2024 Kenneth Green Vintage Fortified** Made from Touriga, Durif and Shiraz. Lifted aromatically with the Touriga and brandy spirit. The palate is a great balance of sweet fruit sugars and drying tannins. Try with dark chocolate, bitter choc ganache or high-quality hard cheeses.