

# Between the Vines.



Autumn 2025



## Refined Focus, A New Look, and a Clear Vision for the Future.

As you begin to re-visit our wines, you'll notice something different. Some bottles carry the label you've come to know and love, while others proudly wear our new emblem. This is a moment of transition—one that reflects not only how far we've come but also where we're headed.

This evolution has been a journey—one of patience, craftsmanship, and unwavering dedication to the land. A label is so much more than just a design; it reflects who we are, what we stand for, and the wine we create. We wanted ours to tell a deeper story.

At the heart of Weathercraft, the vineyard has always been our guide. We use cardinal points to define our blocks, and we honour the elements—earth, wind, fire, and air—that shape each vintage. It was from these principles that our new emblem emerged. An eight-pointed star, formed by two overlapping vine leaves, became the perfect expression of our philosophy.

The leaves—each unique in their natural shape—come together to symbolize the connection between earth and sky, the cycle of the seasons, and the purity of what we do.

This new chapter also represents something rare in Australia: a complete circle. From growing to winemaking to bottling, everything now happens right here, on-site, at Weathercraft.

Because this transition is so meaningful to us, we do not wish to rush it. It takes time to thoughtfully evolve while continuing to bring you the wines you love. Over the coming months, you'll see a gradual shift—not just in our labels but in our entire packaging. New cartons, custom-designed caps, and other exciting refinements will begin to appear. Each change is a step forward, a reflection of our growth and commitment to quality.

Continued on Page 2 ...

In this newsletter  
you can expect:

Updates on our  
new Weathercraft  
branding

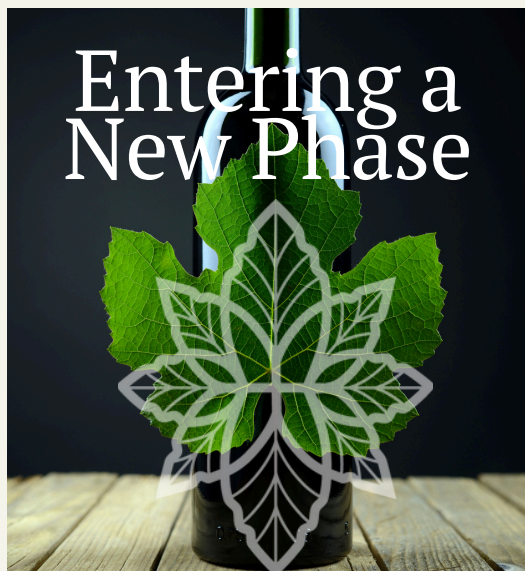
Quiet ways we  
invest in quality

Seasonal recipes  
and wine pairings

A playlist of music  
we listen to  
during vintage

Raquel joins the  
WinedUp Podcast  
for a chat

2025 Vintage  
Snapshot



## Cover Story Continued: *Refined Focus, A New Look, and a Clear Vision for the Future*

As always, none of this would be possible without you. Your support has allowed us to take this journey, grow, and continue crafting wines that we are truly proud of. We can't wait to celebrate with you properly at our Spring Launch Party in Melbourne later this year—details to come!

We'd also love to hear your thoughts on our new look. If you'd like to share your feedback, please feel free to email either of us:

>>> [hugh@weathercraft.com.au](mailto:hugh@weathercraft.com.au) OR

>>> [raquel@weathercraft.com.au](mailto:raquel@weathercraft.com.au)

Until then, we hope you enjoy these wines as much as we have enjoyed making them. Every bottle is a testament to nature, craft, and the people who believe in what we do. ♦

With gratitude,

*Hugh & Raquel Jones x*



### **A Clever, French Barrel System.**

Ever wonder where your wine lives before it meets your glass? It spends months (sometimes years) aging in oak barrels—and how those barrels are stored can make a surprising difference in the final drop.

That's where OXOline comes in. It's a clever barrel-racking system that lets us treat each barrel as an individual. We can gently rotate, taste, top up, and clean every barrel without moving it. That means less handling stress on finished wine and more precision.

**The result?** Pristine, balanced wine—because every barrel gets the VIP treatment it deserves.

It's just one of the quiet ways we have invested in quality, so your pour is nothing short of exceptional. ♦







## 2025 Vintage Reflections

We've reached that special turning point in the year, with the grapes safely harvested and the winery settling into autumn. Now that Vintage 2025 is complete, it's an ideal moment to reflect on the season just passed and anticipate the wines ahead.

Autumn 2025 will see the exciting release of our new vintage Shiraz and Tempranillo, as well as a special second bottling of our much-loved 2022 Chardonnay.

**Right:** Albariño clusters looking delectable on the vine.

**Left:** A top secret pinot noir project to get excited about - coming soon!



We're also thrilled to introduce our brand-new Beechworth Barrel-Fermented Pinot Gris, a wine we believe showcases how exceptionally different fruit from the Beechworth region is

The 2025 vintage has been particularly noteworthy. Although characterised by hot, dry conditions with occasional early-season humidity and sporadic downpours of rain, it's certainly shaping up as a standout year for whites.

**Continued on Page 5...**



**Our eclectic mix of 80s, 90s & 00s nostalgia**

When vintage is in full swing, the music's never far behind. Here's a taste of what was spinning in the winery this season.

Hugh and I are proud Gen Xers, so the nostalgia runs deep—but the playlist? It's a total mixed bag. Think of it as a box of chocolates... you never quite know what you're going to get! ♦



**SCAN QR TO LISTEN ON ITUNES**



## A Sexy, Italian Bottling Line

All wines are now bottled on-site using our fully automated Borelli Ciao+ bottling line. Each bottle is gently gravity-filled, capped, and labelled in a seamless flow.

Overseeing every step from grape to glass, minimises movement and oxygen exposure, preserving the wine's integrity. Allowing capture of what we taste in the vineyard and the subtle nuances developed in barrel—often lost with external bottling.

**The result?** Purity, texture, and balance in every bottle. ♦



## Continued from page 3: *2025 Vintage Reflections*

Other growers across our region are equally excited about this year's exceptional fruit quality. I confidently foresee this vintage becoming a highlight within our portfolio.

Each year at Weathercraft, we strive to up the ante, and this year was no exception. In the winery, we proudly christened our new bottling line and barrel rack system. Strong vineyard yields kept us busy playing a Tetris-like game, balancing upgrade works and managing an earlier-than-usual harvest in an already crowded space.

Thankfully, our additional power capacity boosted our energy needs, particularly for cold stabilisation prior to bottling. Our temperature-controlled areas now allow us to replicate cave-like conditions ideal for every stage of vinification.

One notable change we observed was a decline in bird activity during the growing season. Our trusty bird laser remained vigilant, though this year, we faced increased kangaroo activity. The dry conditions meant our lush, green vines and delicious grapes were especially appealing. Early morning and dusk drives became routine as we actively worked to keep the kangaroos moving and away from our valuable grapes.

We're genuinely excited about the wines we'll craft from 2025—early tastings indicate wines of remarkable balance, clarity, and character. Stay tuned—we'll share more insights and updates as the wines evolve. Meanwhile, enjoy the slow transition into autumn. Once the weather really starts to cool off, why not try my seasonal recipe on the next age - ideally paired with good company and a bottle of Weathercraft Chardonnay. ✦

*Cheers,  
Raquel x*



**Above:** The vineyard in early spring - lush and green from winter water stores under ground. And stunning Mount Pilot Range in the background.

**Left:** Our alpaca, Credence, inspecting the earthworks and keeping cool underground!



## Out and about, and online...



### The WinedUp Podcast: *Interview with Raquel Jones, winemaker at Weathercraft*

In this recent episode, Jason and Trent from The WinedUp interview Raquel Jones, co-owner and winemaker at Weathercraft in Beechworth. Raquel shares her story as she takes the guys through a fantastic flight of Weathercraft wines, including 2023 Barrel-Fermented Albarino, 2022 Chardonnay, 2023 Amphora GSM, and her 2021 (One Acre Project) Tempranillo.

*"Raquel was inspiring in her persistence, willingness to learn, and willingness to put in the hard yards for something she loves. Her passion for wine, and in particular her desire to make great wine from Spanish grape varieties, shines through in her wines."* - The WinedUp ♦



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TO WATCH +  
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FULL INTERVIEW  
ON YOUTUBE**

*Thank you for reading!*

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### Seasonal Recipe: *Pollastre al Vi Negre (Coq-au-Vin)*

Inspired by our travels through Burgundy and a new-found love for my pressure cooker, I inadvertently crafted a Spanish-inflected take on this French classic—rich with Tempranillo, jamón, and warm smoky undertones—delivered in a fraction of the time. Perfect once the cooler weather sets in. ♦



**SCAN QR FOR  
THE FULL RECIPE**