



# DOMAINE NATURALISTE

BY BRUCE DUKES

*Margaret River*



Fellow wine lovers,

Bruce Dukes here, I am the winemaker and owner of Domaine Naturaliste. I wanted to let you know a little bit about Domaine Naturaliste and myself.

As a kid I was always fascinated by things that bubbled and fermented; I just couldn't work out how my grandmother made carbonated lemonade using dried raisins, or how my grandfather managed to turn grass clippings and leftover scraps into compost. The question was... how did it happen?

These questions led me to study soils and soil microbiology at the local University of Western Australia and I soon realised that wine was the perfect way to integrate these interests. After a bit of local, practical experience it was time to pull up the anchor and head to sunny California to study wine, viticulture at UC Davis (and of course the Californian lifestyle) during my five years at Francis Coppola's iconic winery in Rutherford, Napa Valley.

What I do is winegrowing; I seek to provide the right foundations in the vineyard and then gently guide wines on their journey. I seek to make fragrant, textured and above all fruit-fresh wines which display the personality of Margaret River. I love my region! My wines, over the last 3 decades have co-evolved with our Australian coastal foods and culture, it is a continual and self-refining journey.

Domaine Naturaliste Vineyard is a 35ha property at 160 Johnson Road in Willyabrup, which is in the northern precinct of Margaret River in Western

Australia. The 21ha of mature vines (20 plus years old) live on ancient, decomposed granite soils which seem to balance the vines nicely in combination with our gentle, maritime climate. The growing season to date has been ideal, with a very uniform set of flowers in November and the warm dry conditions continue, allowing for good levels of vine development. Fingers crossed that these conditions continue.

*Bruce Dukes*

**BRUCE DUKES**  
Winemaker | Director

