



Consensus Heartland Cabernet Sauvignon 2012

YOU CAN TASTE IT FROM WHERE YOU ARE

Matured in both French and American oak. Stand out release under this label and excellent value. Essence-like blackcurrant and dried herb notes with a lift of mint. Fruit does the overwhelming majority of the talking. Freshness, flavour and texture all impress.

Rating 93

James Halliday | WINE COMPANION | July 26, 2014

Inky ruby. Displays pungent red and blackcurrant and pipe tobacco scents, along with notes of black pepper and vanilla. Smooth and expansive in the mouth, offering sweet dark fruit flavors and a touch of roasted coffee. Supple tannins frame the persistent finish, which leaves fruitcake and mocha notes behind.

Rating 90

Josh Reynolds | STEPHEN TANZER'S INTERNATIONAL CELLAR
July / Aug 2014

...Ben Glaetzer's Heartland 2012 shows the region's ability to produce generous, firmly structured, pure, varietal cabernet at the right price. This is outstanding at the price.

Chris Shanahan | THE CANBERRA TIMES | June 2014

Langhorne Creek cabernet sauvignon. Winemaking by Ben Glaetzer. Matured in both French and American oak. This has had a recommended price of between \$15 and \$20 for almost a decade. This release is on song. Bold fruited, soft textured, varietal and vibrant. Flavours of pure blackcurrant, dust and dried herbs, mint. Not a great deal of flavour from the oak, but the wine's feeling of polish and smoothness is no doubt oak-assisted. You can drink this young; there's no need to cellar it. It would please the vast majority of Aussie red wine drinkers.

Rating 92

Campbell Mattinson | THE WINE FRONT | February 2014

Blackcurrant fruit of depth and persistence is a hallmark of Langhorne Creek cabernet, accented with notes of tomato, savoury herbs and earth. Lively acidity draws the finish out long, supported by fine-grained tannins.

Tyson Stelzer | WBM | June 2014



International Wine Challenge 2014 - Bronze Medallist



Decanter World Wine Awards 2014 - Bronze Medallist

Lovely and juicy with blackcurrant and cherry and a fresh, leafy complexity. Easy going and enjoyable with big red fruits and a touch of spice.