



## 2011 FRISK PRICKLY RIESLING

### Review Summary



**90 pts** “Leave to the Aussies to come up with a tasty value wine with a sassy descriptive name. Frisk is a frisky Riesling with a pleasing level of prickly spritz lifting the ample fruity flavors. It has a pale straw color, lively bubbles, loads of tropical fruit and jasmine aromas, off-dry fruity flavors, a refreshing 9.8% alcohol and a sweet/tart finish; and all that Australian goodness for \$11 American.”

**Gerald Boyd, WineReviewOnline.com**  
December 6, 2011

**89 pts – Very Good** “A good example of high quality Riesling free run juice fermented with the intent to develop a hint of effervescence while maintaining low alcohol and a little residual sugar. The flavors come across expressing the signature steeliness of this variety assisted by a small amount of Muscat. Rarely do I taste a wine that comes so close to tasting like what the name depicts. A food pairing often overlooked when consuming this style of Riesling that is unique in of its own right would be spicy Asian flavors. It would also work well as a wine by the glass for any restaurant that does brunch. Enjoy it soon!”

**Marc Hinton, Enobytes.com**  
March 6, 2012

**88 pts** “Light and sweet, with juicy lime, guava and pear flavors that persist against lively acidity. This has style and intensity, with a bit of fizz.”

**Harvey Steiman, Wine Spectator**  
May 31, 2012

**88 pts** “When first poured, this looks more like a carbonated beverage, somewhere between frizzante and sparkling wine. A blend of 89% Riesling and 11% Muscat Gordo, this pleasant summer sipper has a sweet nose of peach and apple, with floral overtones. In the mouth, there is a racy effervescence that keeps the sugar from being cloying. It’s a great wine as an aperitif, but would go equally well with spicy Thai dishes. While not a classic varietal Riesling, this is still a very enjoyable quaffer.”

**Glen Fredriksen, Wine Lines Online**  
November 2011



**87 pts** “Light yellow. Fresh pear and nectarine aromas, along with suggestions of lemon curd and ginger. Juicy and light on its feet, offering tangy orchard fruit flavors and showing good vivacity. Finishes spicy and with gentle sweetness, leaving a poached pear note behind. This easy-drinking wine would be a great match for spicy Asian seafood dishes.”

**Josh Reynolds, Stephen Tanzer’s International Wine Cellar**  
July/August 2012

**87 pts** “The label rightly informs you it’s prickly, courtesy of a natural spritziness. What the label fails to mention is that it’s a touch sweet. Not in a cloying way—actually a quite attractive sweetness—but a surprising one nonetheless. It shows the floral and fruity side of Riesling rather than the piercing mineral side. It’s a good choice for spicy fare or as a stand-alone aperitif.”

**Michael Apstein, WineReviewOnline.com**  
November 1, 2011

**‘Top 10 Wine Under \$20’ and ‘12 Great White Wines Under \$10’** “89% Riesling and 11% Muscat Gordo from Australia. Delightfully fizzy, perfectly sweet and available for only \$8. Try to stifle the gulping sounds as you quaff this one down. Stock up for summer.”

**Jon Thorsen , ReverseWineSnob.com**  
March 16, 2012

### **Wine of the Week**

**Lisa Carley, Examiner.com**  
February 17, 2012

**Very Good +/Top 25 Bargains of 2011** “The Frisk Prickly Riesling 2011, Victoria, Australia, is a real sweetheart of a riesling, a bit moscato-like in its initial delicate sweetness, floral nature and cloud-like softness, but just ripping with crisp acidity and honed limestone minerality. As the name implies, it’s lightly *frizzante*, that is, gently sparkling, just a tickle, as it were, that helps deliver notes of green apple and pear to your nose in a delightful manner. Ripe citrus flavors are touched with lychee and a hint of smoke; the wine sheds its sweetness and turns increasing dry and structured crossing the palate, finally reaching an austere, mineral-laced finish. Quite charming as an aperitif or with shrimp or chicken salad.”

**Fred Koepfel, BiggerThanYourHead.com**  
December 23, 2011

**BARGAIN OF THE WEEK** “An audacious Aussie wine, a trace of sweet in the entry, but dry in the finish, with classic steely/minerally finish and a load of flavor from a small amount of Muscat. Sensational.”

**Dan Berger, Vintage Experiences**  
November 17, 2011



**Best Buy** “This is truly prickly, with a slight spritz of CO2 acting to perk up the lime, green apple and pineapple aromas and flavors. It’s at the same time plump and off dry, deftly balancing sweetness and zest.”

**Joe Czerwinski, Wine Enthusiast**  
**November 1, 2011**

“Light in alcohol (at 9.9%) and slightly off-dry (with 3.6% residual sugar), this spumante-style sparkler exhibits flavors of lemon pie. Its mousse is well balanced by bubbles and acidity.”

**Roger Morris, Sommeliernjournal.com – ‘Australian Rieslings’**  
**August 31, 2012**

“The Frisk Prickly Riesling is a "good for any situation" kind of wine. The Frisk Prickly Riesling from Australia is 89% Riesling and 11% Muscat Gordo which makes it a wine that Riesling fans will enjoy as well Moscato lovers. It pours more like a Pinot Grigio with virtually no color, but the aroma makes you remember why it is a Riesling. With smells of ripe citrus fruits and floral the nose gets you ready for a light bodied mouth feel with flavors of orange, peach, lemon and lime, with a slight mineral finish. Honestly, this is an inexpensive and awesome summer wine and should appeal on some level to about everyone who drinks it - even us die hard red wine fans.”

**Kelly, kansascitymamas.com**  
**May 31, 2012**

“I expect Aussie Rieslings to be somewhat austere with cheek-collapsing acidity and focus...but this new offering from Victoria differs greatly from those of Clare and Eden Valley in South Australia. The 11% Muscat Gordo is added to the Riesling, which could have something to do with that. It has delicate aromas of apricots and white raisins, plenty of exotic citrus, honeysuckle and green apples. It is unarguably off-dry (sweeter) on the palate, which makes the fine orchard fruit and citrus flavours pop (or prickle) on your tongue. All in, it's a great sipper, is excellent value and will pair well with fresh, spicy dishes.”

**Daenna Van Mulligen, WineDiva.ca**  
**April 9, 2012**

“About THIS Wine: Frisk is white and visibly bubbly in the glass. Citrus is prominent on the nose with hints of grapefruit. The palate is pleasant but not especially complex with mild lemon, tangerine, and grapefruit. The finish is slightly tart. Drinking This Wine: This is a very easy drinking wine. It would be fine as a sipping wine and is one of the few wines I have had that would go well with potato chips and other snack food. Overall Impression: Tasty and easy to drink, this wine is good for the price.”

**Ben Stibel, winehipster.blogspot.com**  
**March 16, 2012**



“This little darling is intoxicating perfume on the nose. Floral notes, green apple, pear. The scent alone takes you to springtime fields. The absolutely fun surprise for me was the ‘fizz’. As the name ‘Prickly’ implies, it’s slightly frizzante, and the gentle sparkle tickles the tongue before hitting you with a sassy BANG of flavor. Bright lemon and citrus with notes of exotic lychee march out first, delivering a delicate, almost mocato-like sweetness, but then the sweetness gives way to a hint of smoke and lovely structure and balance. It finishes dry, with a crisp acidity and minerality that is wonderfully refreshing. This little number has something for everyone and is about as versatile as they come. This would pair up perfectly with both sweet and spicy dishes, as well as being insanely good on its own. I’m seeing this one as a MUST HAVE in my ‘summer sippers.’ This is a killer bargain too! Found it for under \$11. Don’t walk, run to stock up on this one. You’ll find yourself reaching for it time and time again for nearly every occasion.”

**CorkedCowgirl.com**  
**March 15, 2012**

“Very pale straw yellow. Nice nose with white peach and orange blossom aromas. More white peach and orange blossom as well as pear comes through on the palate. Off-dry and light to medium-bodied with crisp acidity and a long finish.”

**WinePeeps.com**  
**February 9, 2012**

“The Prickly nickname refers to the wine's noticeably zesty acidity; a touch of sweetness and 10 percent muscat add great aroma; juicy, just delicious, perfect with chicken chilaquiles.”

**Bill St. John, Chicago Tribune – “How To Pair Wine”**  
**December 2, 2011**

“Ginger and white flower aromas fill the nose of this 2011 Riesling. The palate is filled with lemon, peaches, papaya and lychee fruit as well as bits of white pepper. This finish has more than reasonable length; it’s crisp and refreshing, inviting you back to the glass for sip after sip. This wine is light and shows off bits of sweetness and tingly spice throughout. It’s a perfect aperitif or welcome wine at the beginning of a dinner or other event.”

**GabesView.com**  
**December 1, 2011**

“A pinch of Muscat Gordo makes for more spritzly fun than ought to be legally allowed in 750ml.”

**Joe Roberts, 1WineDude.com**  
**November 26, 2011**

“The first thing you notice is bubbles – this wine is lightly effervescent. The nose hints of a little sauvignon blanc, with grass and gooseberry, but it does not appear on the palate. On the palate it opens with apple and pear with just a fine spritz of lemon. On the mid-palate it softens, turning to banana and bubble gum. Off-dry and balanced with moderate acids, this is interesting and moderately priced. Drink with Eggs in a Hole on Breakfast for Dinner Night. Recommended.”

**David Honig, Palate Press**  
**November 25, 2011**



“Australia chips in with Frisk, which it calls "prickly Riesling." That translates as a wine with a little spritz, a touch of carbonation, like some good Gewurztraminers. The fruity Riesling's flavors are heightened by the bubbles. The 2011 vintage (that would be a 2010 in terms of our growing season in the Northern hemisphere) is 89 percent Riesling and 11 percent Muscat Gordo, vinified in stainless steel. A hint of sweet makes this an excellent companion to that curry. Good citrus notes in the aroma and on the palate.”

**St Louis Eats | This Week's Wine  
November 24, 2011**

“A floral Australian with some spritziness.”

**Peter Gianotti, Newsday - Drinks Column  
November 17, 2011**

