SUPPLEMENTARY DATA
Minnaar, P., van der Rijst, M. & Hunter, K. (2022).
Grapevine row orientation, vintage and grape ripeness effect on anthocyanins, flavan-3-ols, flavonols and phenolic acids: I. *Vitis vinifera* L. cv. Syrah grapes.
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Supplementary Material

Table S1. Summary of the calibration and sensitivity data for phenolic standards obtained using the HPLC-DAD method.

Phenolics	[1]DW/QW nm	Regression equation	R^2	Range (mg L^{-1})	[2]LOD (mg L^{-1})	[3]LOQ (mg L^{-1})
Gallic acid	280/271	y = 20807x - 10313	0.9998	27.355 to 435.525	0.113	0.204
Caffeic acid	316/276	y = 70046x - 56086	0.9997	6.505 to 216.505	0.032	0.063
(+)-Catechin	280/ 295	y = 57409x - 11519	0.9997	9.350 to 300.001	0.124	0.414
(-)-Epicatechin	280/276	y = 70602x - 33063	0.9989	9.350 to 300.000	0.130	0.434
EGCG[3]	280/274	y = 14019x - 99455	0.9998	10.155 to 325.015	0.062	0.209
p-Coumaric acid	316/323	y = 39815x + 36881	0.9981	11.705 to 375.005	0.168	0.560
Ferulic acid	316/321	y = 32142x - 48820	0.9996	18.750 to 350.000	0.015	0.051
Rutin	360/355	y = 18437x + 31082	0.9994	25.005 to 200.001	0.147	0.492
Isoquercetin	360/355	y = 17649x + 19026	0.9986	13.250 to 212.005	0.236	0.787
Quercitrin	360/355	y = 16562x + 25271	0.9999	16.250 to 260.001	0.269	0.899
Kaempferol	360/337	y = 38663x - 67253	0.9999	25.005 to 320.005	0.255	0.521
Quercetin	360/369	y = 11384x - 75348	0.9998	5.005 to 80.001	0.235	0.455
Delphinidin 3-*O*-glucoside	520/516	y = 54849x - 10206	0.9997	15.650 to 250.005	0.125	0.326
Cyanidin 3-*O*-glucoside	520/510	y = 60218x - 10804	0.9998	15.650 to 250.001	0.145	0.344
Petunidin 3-*O*-glucoside	520/500	y = 42672x - 17078	0.9997	21.850 to 350.005	0.147	0.455
Peonidin 3-*O*-glucoside	520/512	y = 51738x - 11557	0.9999	17.150 to 275.001	0.168	0.561
Malvidin 3-*O*-glucoside	520/520	y = 48522x - 27112	0.9998	29.650 to 475.005	0.148	0.452

[1]Detection wavelength/quantification wavelength in nm; [2]Limit of detection; [3]LOQ = Limit of quantitation.[3]Epigallocatechin 3-O-gallate