

**SUPPLEMENTARY DATA**

Ranawera, R.K.R., Gilmore, A.M., Bastian, S.E.P., Capone, D.L. and Jeffery, D.W. (2021).

Spectrofluorometric analysis to trace the molecular fingerprint of wine during the winemaking process and recognise the blending percentage of different varietal wines. *OENO One*, 56(1).<https://doi.org/10.20870/oeno-one.2022.56.1.4904>

## Supplementary Material

**TABLE S1.** Least squares means and one-way ANOVA results for oenological parameters and colour measurements (L\*, lightness; a\*, green–red; b\*, blue–yellow; C\*, chroma) of wine samples according to stage of winemaking.

Stage of winemaking <sup>1</sup>	Alcohol (% v/v)	pH	Titrateable acidity (g/L)	Hue	Intensity	L*	a*	b*	C*
PF	14.4	3.50	5.7	0.28	20.6	29.6	71.8	65.7	97.4
MF	14.5	3.60	5.0	0.30	20.5	29.4	71.4	64.5	96.3
PB	14.5	3.43	5.5	0.30	19.4	29.5	71.7	65.6	97.3
<i>p</i> -value	0.945	0.417	0.261	0.710	0.988	0.999	0.996	0.938	0.979

<sup>1</sup> PF, post-primary fermentation; MF, post-malolactic fermentation; PB, pre-blending.

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**TABLE S2.** Least squares means and one-way ANOVA results for oenological parameters and colour measurements (L\*, lightness; a\*, green–red; b\*, blue–yellow; C\*, chroma) of wine samples according to origin for different varieties. Different letters within a column indicate statistically significant differences among the means according to Tukey HSD post hoc test ( $\alpha = 0.05$ ).

Sample origin <sup>1</sup>	Alcohol (% v/v)	pH	Titratable acidity (g/L)	Hue	Intensity	L*	a*	b*	C*
Neb SFR	13.9 c	3.42	6.3	0.37 a	8.3 d	37.4 a	78.1 a	65.3 b	101.8 ab
Gre Co	15.3 a	3.60	5.0	0.29 b	10.8 d	34.1 ab	76.8 a	64.3 b	100.2 ab
Gre Alv	14.6 b	3.30	5.1	0.27 b	16.5 c	31.5 b	75.5 a	72.0 a	104.3 a
Mat Co	14.7 b	3.58	5.7	0.27 b	23.6 b	26.1 c	68.8 b	67.9 ab	96.6 b
Shz BV	14.0 c	3.62	5.0	0.26 b	41.5 a	18.5 d	59.1 c	56.8 c	82.0 c
<i>p</i> -value	< 0.0001	0.073	0.073	< 0.0001	< 0.0001	< 0.0001	< 0.0001	0.000	< 0.0001
Significant	Yes	No	No	Yes	Yes	Yes	Yes	Yes	Yes

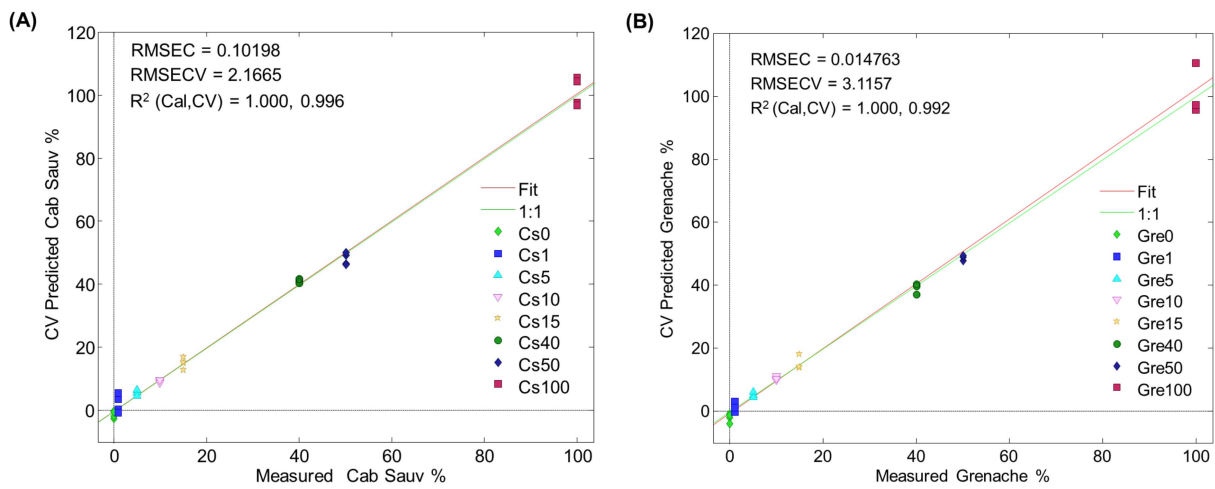
<sup>1</sup> Neb SFR, Nebbiolo from Southern Flinders Ranges; Gre Co, Grenache from Coombe vineyard at Waite campus; Gre Alv, Grenache from Alverstoke vineyard at Waite campus; Mat Co, Mataro from Coombe vineyard at Waite campus; Shz BV, Shiraz from Barossa Valley.

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**FIGURE S1.** PLS regression of measured vs CV predicted blending percentages for Shiraz wine containing proportions of (A) Cabernet Sauvignon or (B) Grenache.