

SUPPLEMENTARY DATA

Liu, Y., Tyerman, S., Schmidtke, L., & Rogiers, S. (2023). Cultivar-dependent grape berry dehydration in later ripening phases may be associated with energy regulation and ionic homeostasis. *OENO One*, 58(1).

<https://doi.org/10.20870/oeno-one.2024.58.1.7823>



SUPPLEMENTARY TABLES

Table S1. The p values of two-way repeated measures ANOVA for the contributions of cultivar (CV), GDD and time point of sampling (TPS) as the fixed effects, and plant (PL) as the random effect, to pericarp parameters. *The source significantly contributed to the variation.

Pericarp Parameter	Source of Variance									
	CV	GDD	TPS	PL	CV:GDD	CV:TPS	CV:PL	GDD:TPS	GDD:PL	TPS:PL
Fresh mass	0.0001 ***	<0.0001 ****	0.2551	0.4995	<0.0001 ****	0.8814	<0.0001 ****	0.3272	0.6635	0.7804
Water mass	0.0001 ***	<0.0001 ****	0.2333	0.5494	<0.0001 ****	0.7346	<0.0001 ****	0.2481	0.7173	0.8109
Dry mass	<0.0001 ****	<0.0001 ****	0.1796	0.4108	<0.0001 ****	0.9686	0.0514	0.2661	0.3033	0.8143
Water percentage	0.1421	<0.0001 ****	0.0283 *	0.9198	<0.0001 ****	0.7000	<0.0001 ****	0.0066 **	0.6145	0.9740
TSS	0.0953	<0.0001 ****	0.0821	0.7980	<0.0001 ****	0.1708	<0.0001 ****	0.0880	0.6872	0.8076
[Total sugar]	0.0059 **	<0.0001 ****	0.0581	0.6679	<0.0001 ****	0.1937	<0.0001 ****	0.0003 ***	0.1480	0.7829
Total sugar content	<0.0001 ****	<0.0001 ****	0.6191	0.2044	<0.0001 ****	0.2015	0.0552	0.0342 *	0.4530	0.4220
[L-malic acid]	<0.0001 ****	<0.0001 ****	0.1180	0.3258	<0.0001 ****	0.1180	0.0004 ***	0.0360 *	0.0005 ***	0.2312
L-malic acid content	0.0002 ***	<0.0001 ****	0.3661	0.2767	<0.0001 ****	0.2059	<0.0001 ****	0.0899	<0.0001 ****	0.3108
[ATP]	<0.0001 ****	<0.0001 ****	0.0246 *	0.0423 *	<0.0001 ****	0.1151	0.0899	<0.0001 ****	0.0122 *	0.8529
ATP content	<0.0001 ****	<0.0001 ****	0.6111	0.6616	<0.0001 ****	0.1716	0.0005 ***	0.0521	0.0763	0.8318
[Ethanol]	0.3808	<0.0001 ****	0.1451	0.9952	<0.0001 ****	0.7132	0.0321 *	<0.0001 ****	0.9340	0.5830

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Ethanol content	0.0149 *	<0.0001 ****	0.1891	0.7330	<0.0001 ****	0.8500	0.0621	<0.0001 ****	0.8815	0.4243
[K]	0.0019 **	<0.0001 ****	0.5552	0.0715	<0.0001 ****	0.3589	<0.0001 ****	0.0120 *	<0.0001 ****	0.2159
K content	0.0020 **	<0.0001 ****	0.3780	0.0723	<0.0001 ****	0.7631	<0.0001 ****	0.1141	<0.0001 ****	0.3311
[Mg]	0.4271	0.0001 ***	0.6046	0.9381	<0.0001 ****	0.7406	<0.0001 ****	0.1500	0.5609	0.036 *
Mg content	0.0007 ***	<0.0001 ****	0.3384	0.4779	<0.0001 ****	0.2360	<0.0001 ****	0.2697	0.4146	0.2989
[P]	0.0119 *	<0.0001 ****	0.1804	0.2776	<0.0001 ****	0.8756	<0.0001 ****	0.4805	<0.0001 ****	0.2778
P content	0.0007 ***	<0.0001 ****	0.0878	0.2533	<0.0001 ****	0.5907	<0.0001 ****	0.3740	0.0001 ***	0.8109
[Ca]	0.0706	<0.0001 ****	0.1266	0.7399	<0.0001 ****	0.9550	<0.0001 ****	0.1222	0.4822	0.4252
Ca content	0.0002 ***	0.0005 ***	0.1666	0.8964	<0.0001 ****	0.6071	0.0001 ***	0.3644	0.5794	0.3742
[Na]	0.4131	0.0027 **	0.3021	0.5588	<0.0001 ****	0.8525	<0.0001 ****	0.7904	0.0122 *	0.7694
Na content	0.2003	0.0294 *	0.4016	0.5530	<0.0001 ****	0.8405	<0.0001 ****	0.9849	<0.0001 ****	0.9060
K/Na	0.0295 *	0.0003 ***	0.7634	0.3517	<0.0001 ****	0.7769	<0.0001 ****	0.1830	0.3410	0.4045