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SUPPLEMENTARY DATA

Table S1. Tannins of DP > 3 measured by SEC on wines obtained for two varieties and over 3 years: 2017, 2018, 2019. Unpublished data from the work of Abi-Habib *et al*., 2021 and Abi-Habib *et al*., 2023.

	Berry volume	Early ripening date (targetted)		Ripening date (targetted)		Difference
		Ethanol % vol.	SEC mg/L eq. epicatechin	Ethanol % vol.	SEC mg/L eq. epicatechin	SEC increase in %
Carignan 17	V-	10	730	13	804	10
	V+	10.8	614	12	738	20
Grenache 17	V-	12.4	807	15.3	583	-18
	V+	12.4	819	14.9	1,029	26
Carignan 18	V-	9.7	690	11.8	931	35
	V+	9.9	625	11.6	878	40
Grenache 18	V-	10.5	829	14.3	931	12
	V+	11.2	776	13.9	878	13
Carignan 19		11.1	859	12.3	960	12
Grenache 19		10.9	776	14.2	950	22