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 FIGURES

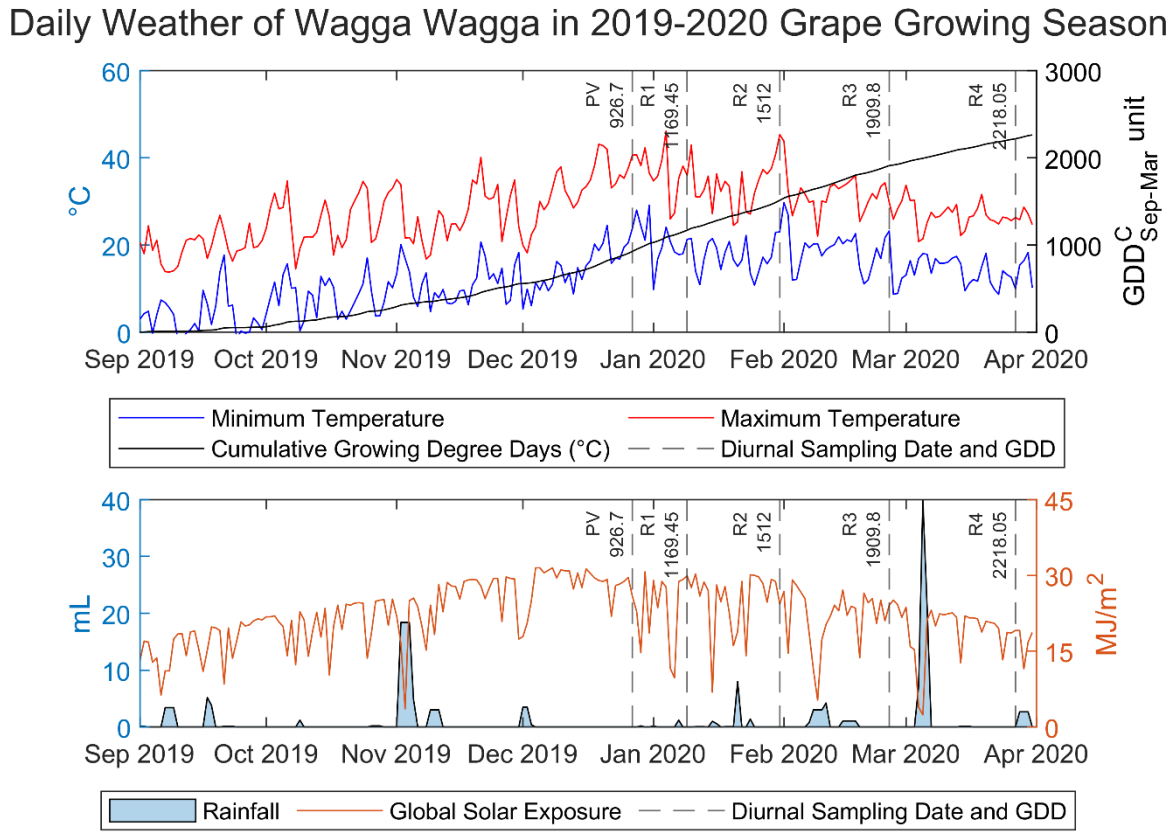


FIGURE S1. Cumulative growing degree days (GDD) and daily weather of the 2019/2020 grape growing season. Data were recorded by the climate station WAGGA WAGGA AMO (Station Number: 072150) and accessed through the Bureau of Meteorology website (http://www.bom.gov.au/climate/data). Vertical dash lines indicate the sampling dates in the vineyard, with corresponding GDD heat units from September 2019, including pre-veraison (PV), veraison (R1), and the following 3 sampling dates during ripening (R2 to R4).

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

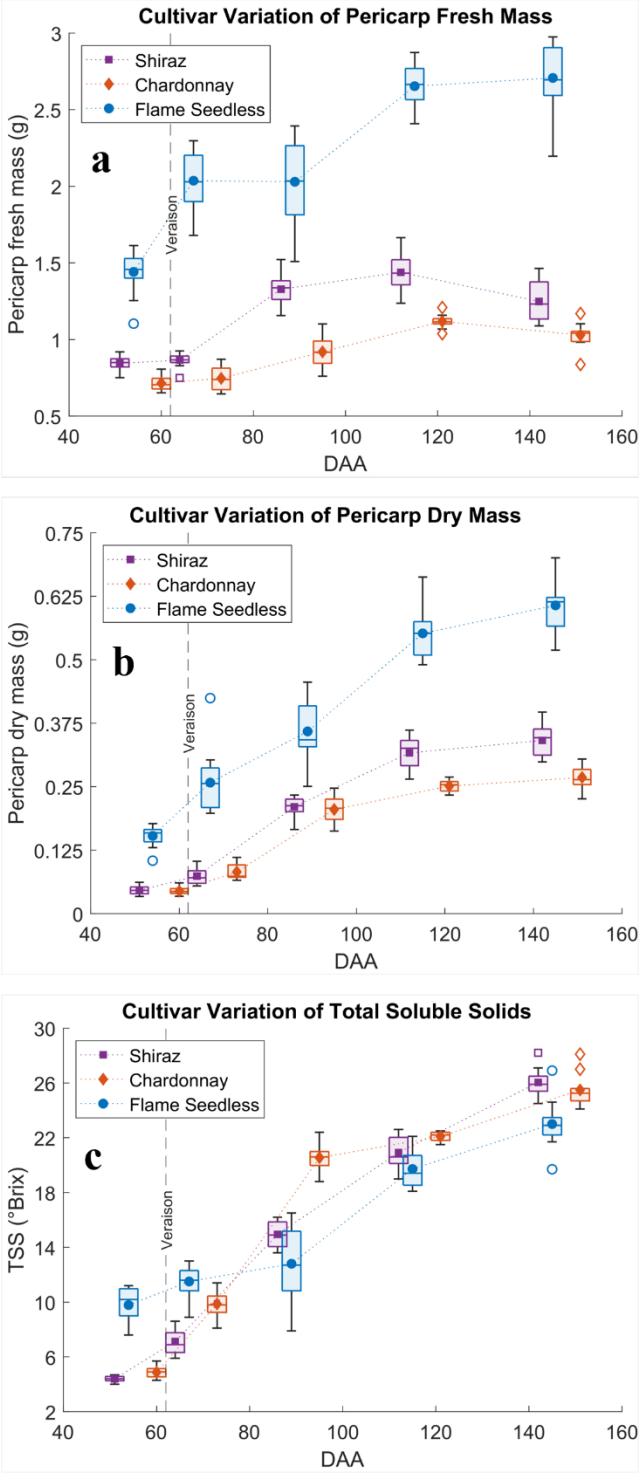


FIGURE S2. Cultivar variation in pericarp fresh mass, dry mass and TSS during berry ripening. Data were presented by the groups' means (filled markers), along with box charts displaying the medians, the lower and upper quartiles, the minimal and maximal values other than any outliers, and outliers (open markers) from the groups. For Shiraz (purple) and Flame Seedless (blue), each group contained 15 biological replicates. For Chardonnay (red), each group contained 15 biological replicates on the first 3 sampling dates, or 10 replicates on the last 2 sampling dates. Each replicate contained the homogenised pericarps of 6 to 18 berries. Vertical dash lines indicated the initiation of veraison.

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

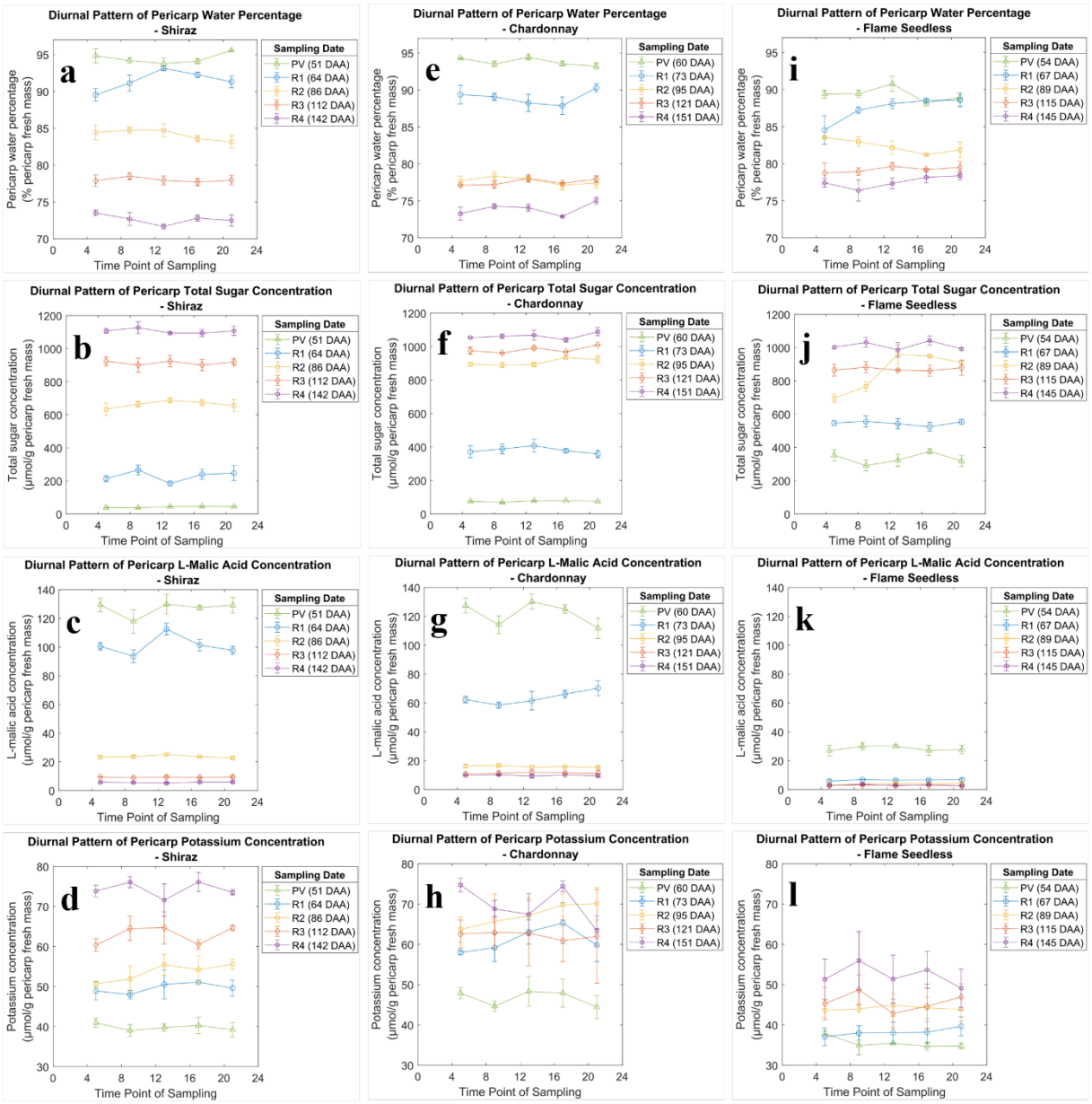


FIGURE S3. Diurnal patterns of pericarp water percentage and the concentrations of total sugar, L-malic acid and K in Shiraz, Chardonnay and Flame Seedless.

In Shiraz and Flame Seedless, each data point represents the mean value of 3 replicates. In Chardonnay, each data point represents the mean value of 3 replicates in PV, R1 and R2, or the mean value of 2 replicates in R3 and R4. Each replicate contains the homogenised pericarps of 6 to 16 berries in PV and R1, or 18 berries in R2 to R4. Error bars indicate the standard error of the mean (n=3 or 2).