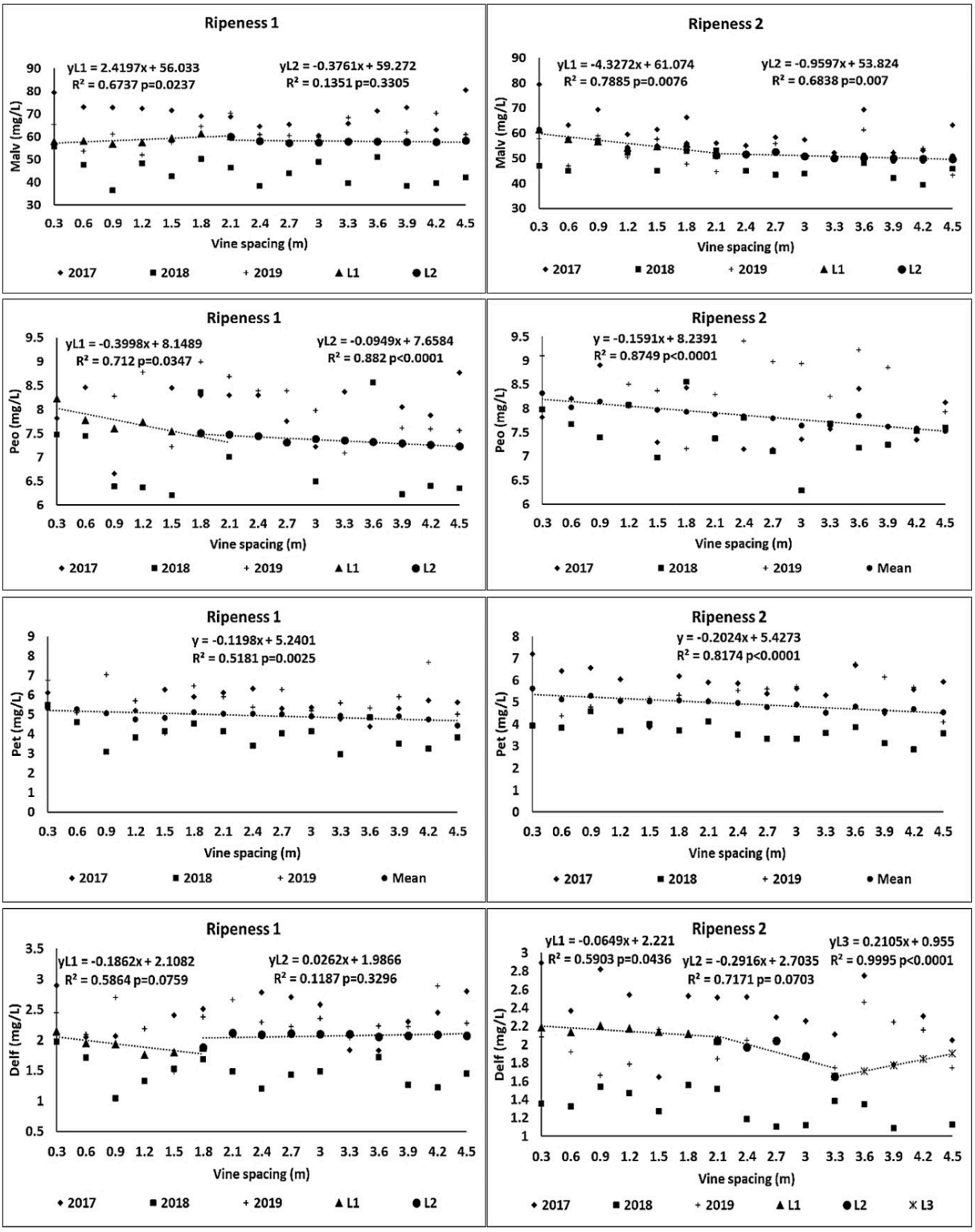
Supplementary data

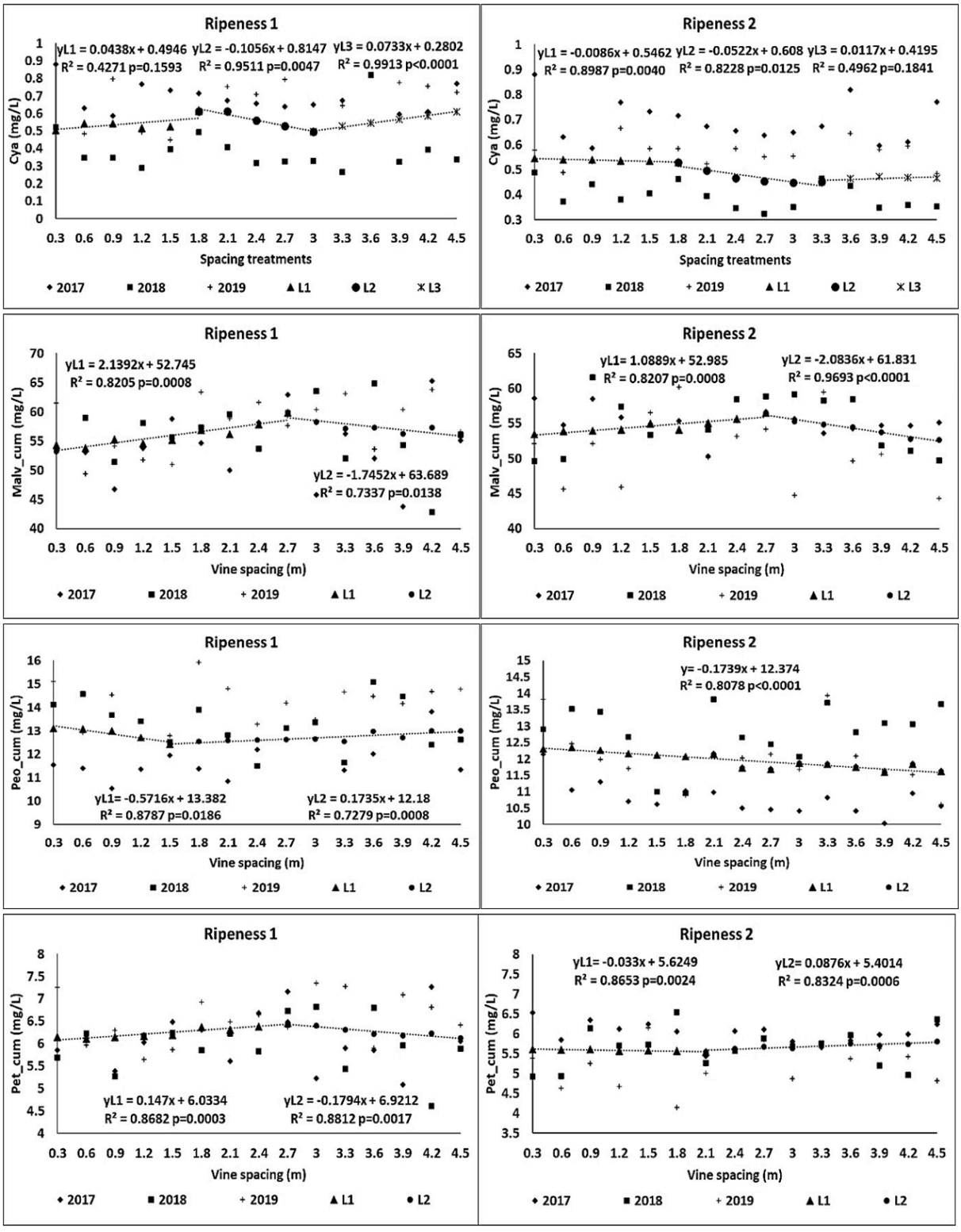
Supplementary Table 1. Wine chemical composition at two grape ripeness levels of NNE-SSW oriented Shiraz/101-14 Mgt, planted to different vine spacings, Breede River Valley, Robertson, South Africa (average of 2017 – 2020 seasons).

Vine Spacing (m)	Ethanol (% v/v)	Extract (g/L)	Residual sugar (g/L)	pH	Titratable Acidity (g/L)	Volatile Acidity (g/L)	SO_2 Free (mg/L)	SO_2 Total (mg/L)
Ripeness level 1								
0.3	14.85	32.42	1.54	4.09	4.95	0.29	15.74	49.09
0.6	14.91	30.91	1.58	4.06	5.22	0.29	17.66	54.55
0.9	14.69	30.46	1.55	4.14	4.89	0.31	15.39	58.10
1.2	14.78	30.19	1.38	4.14	4.92	0.29	18.78	51.80
1.5	14.72	30.69	1.52	4.11	5.04	0.36	17.80	50.33
1.8	14.91	32.61	1.47	4.09	4.97	0.28	20.09	58.51
2.1	14.61	31.21	1.54	4.10	4.89	0.30	16.91	64.00
2.4	14.82	29.78	1.53	4.04	5.19	0.28	18.62	50.32
2.7	14.70	29.75	1.53	3.99	4.91	0.30	15.10	49.71
3.0	14.69	32.27	1.49	3.99	4.93	0.32	15.23	50.29
3.3	14.49	30.24	1.56	4.03	4.96	0.29	18.86	56.40
3.6	14.98	31.86	1.67	4.06	4.95	0.31	18.65	57.11
3.9	14.28	30.27	1.59	4.10	5.06	0.31	20.50	54.51
4.2	14.73	30.45	1.39	4.08	4.78	0.32	19.51	59.13
4.5	14.79	30.70	1.51	4.00	5.24	0.29	15.61	50.80
LSD (p=0.10)	0.46	1.93	0.20	0.12	0.36	0.07	3.25	7.85
Ripeness level 2								
0.3	15.80	39.40	2.04	4.22	5.14	0.34	22.96	59.68
0.6	15.92	37.25	1.91	4.17	5.02	0.34	22.64	58.14
0.9	15.81	35.19	1.90	4.19	4.92	0.28	20.60	59.53
1.2	15.98	37.08	1.90	4.20	4.98	0.28	19.94	55.73
1.5	15.96	36.16	2.05	4.13	4.92	0.27	18.10	59.17
1.8	15.84	35.09	1.72	4.15	5.11	0.33	19.37	59.71
2.1	15.33	37.37	1.68	4.20	4.98	0.31	20.48	55.18
2.4	15.35	34.48	1.92	4.13	5.00	0.28	20.86	52.04
2.7	15.53	36.57	1.79	4.06	5.05	0.30	18.56	58.13
3.0	16.01	37.58	2.15	4.09	5.17	0.30	19.20	57.80
3.3	15.44	34.23	1.85	4.15	5.07	0.28	16.22	60.25
3.6	15.82	34.77	2.00	4.06	5.10	0.29	18.25	50.11
3.9	15.93	34.73	1.85	4.10	4.90	0.28	22.60	66.63
4.2	14.99	32.46	1.81	4.04	5.13	0.29	21.53	58.89
4.5	15.30	34.97	1.96	4.10	5.01	0.29	18.32	49.30
LSD (p=0.10)	0.67	2.71	0.22	0.08	0.21	0.05	3.10	10.75

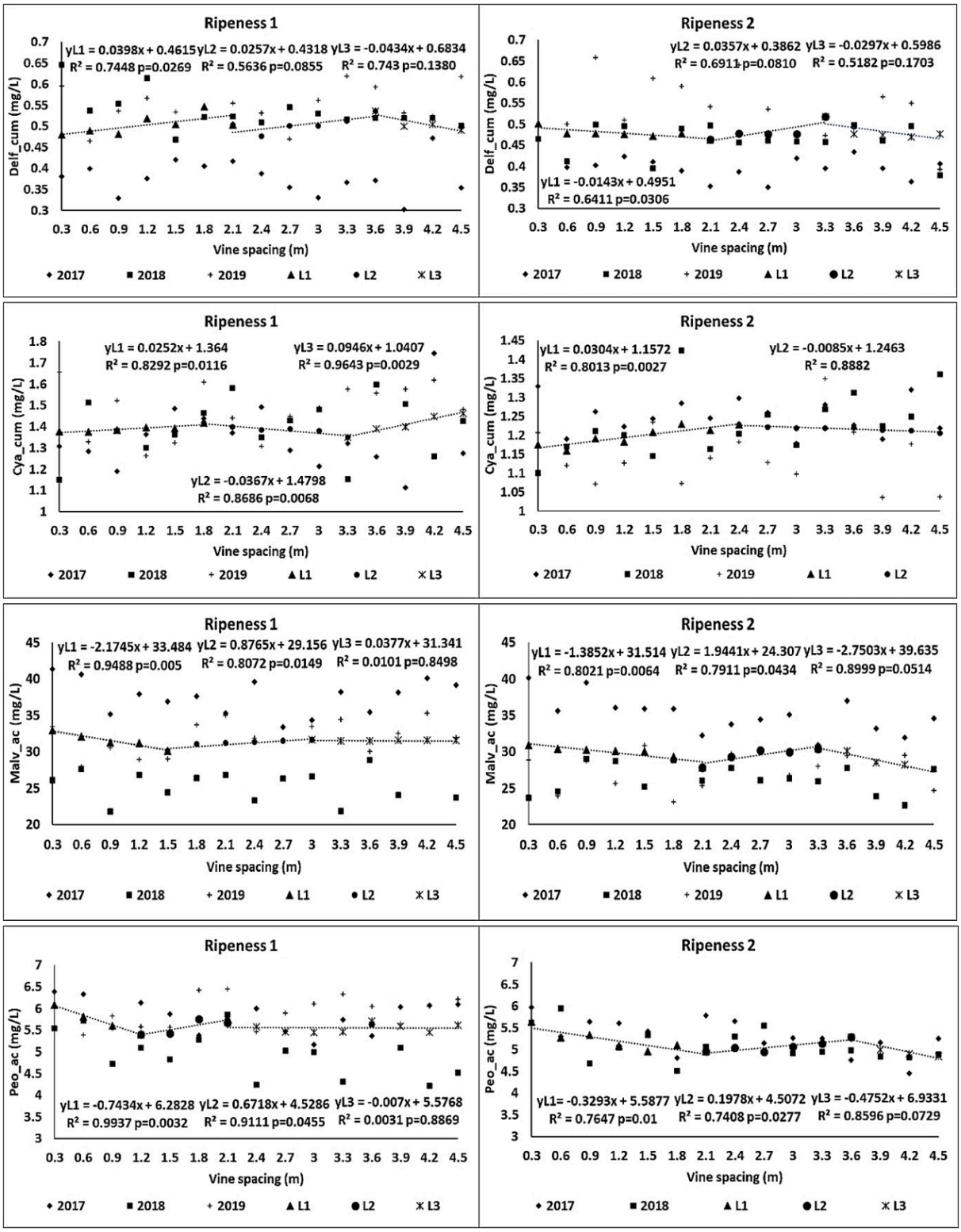
SUPPLEMENTARY DATA
Hunter, J. J., Booyse, M., & Volschenk, C. G. (2024). Vine spacing of *Vitis vinifera* cv. Shiraz/101-14 Mgt. III. Grape and Wine quality. *OENO One*, *58*(3).
https://doi.org/10.20870/oeno-one.2024.58.3.7829



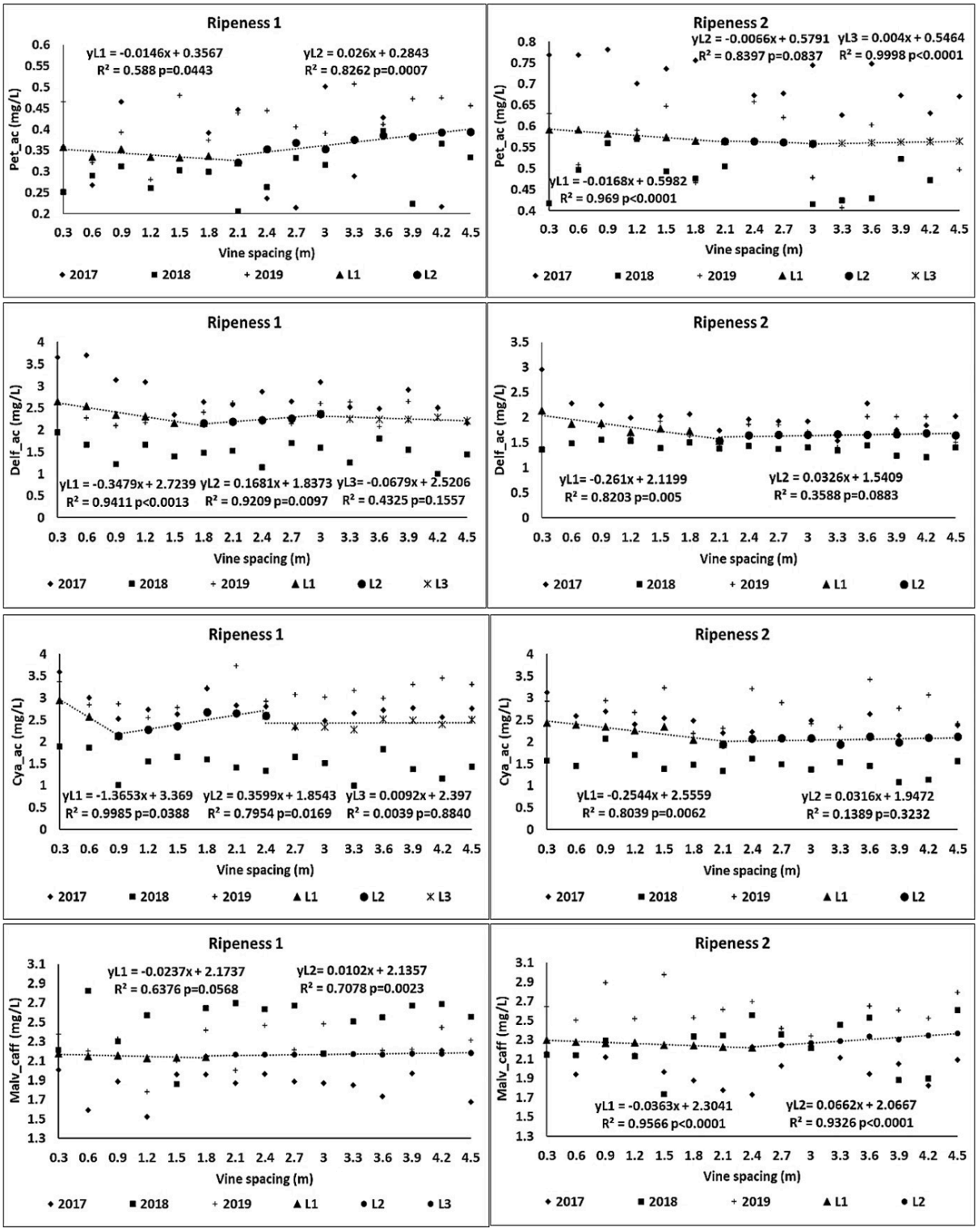
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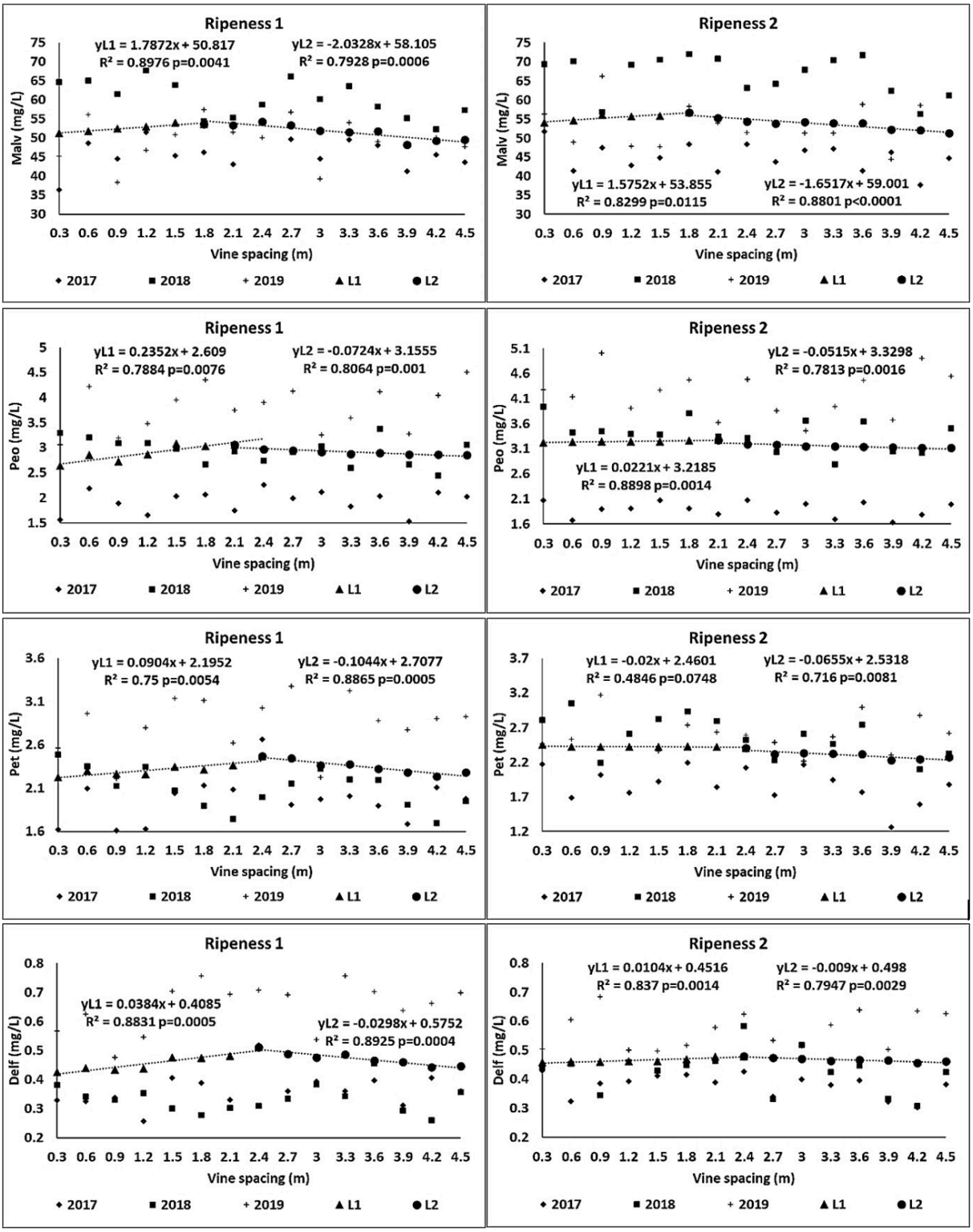


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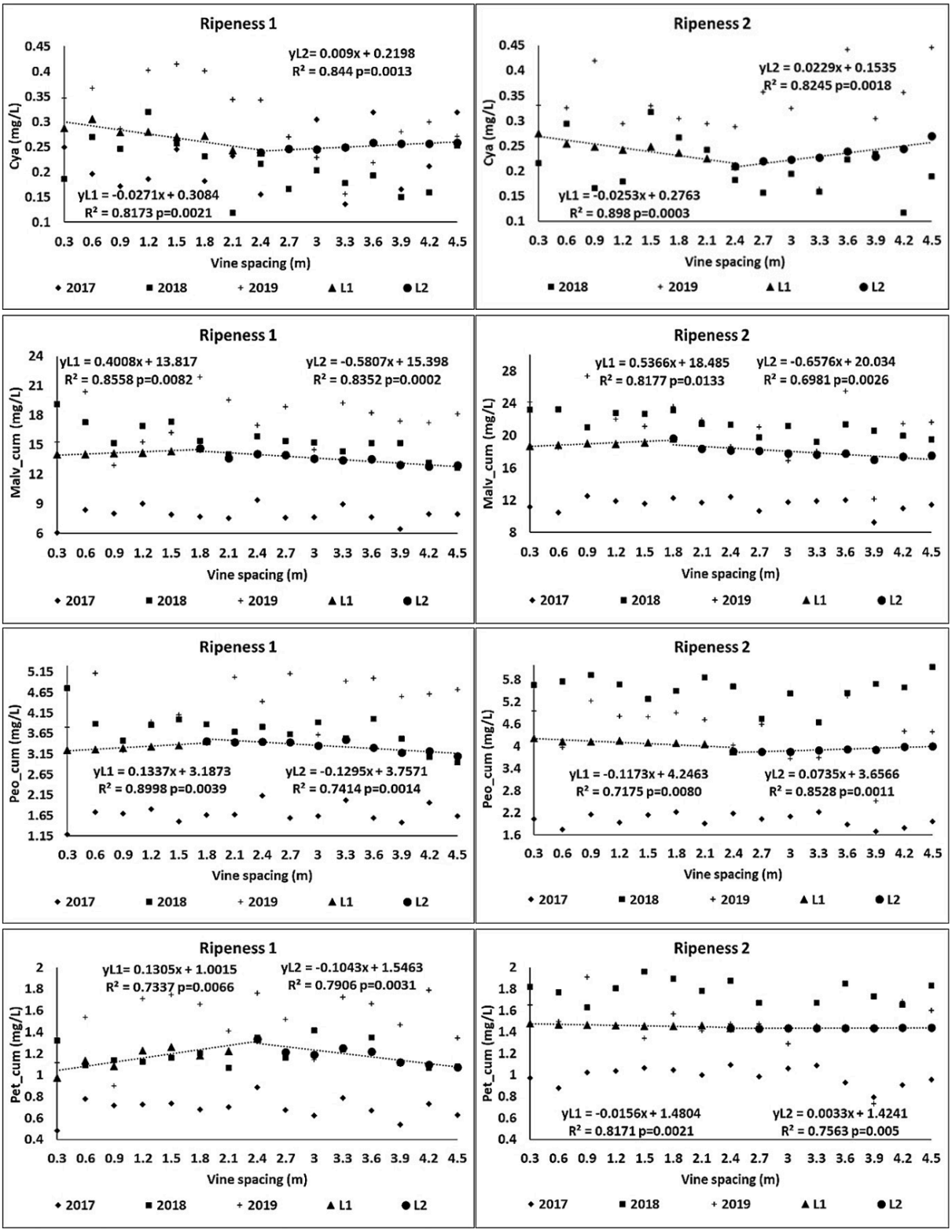


Supplementary Figure 1. Polynomial linear trends of GRAPE skin individual anthocyanin concentrations at two grape ripeness levels, Breede River Valley, Robertson, South Africa (Left – grape ripeness level 1; Right – grape ripeness level 2) of NNE-SSW oriented Shiraz/101-14 Mgt (2017 – 2019 seasons).

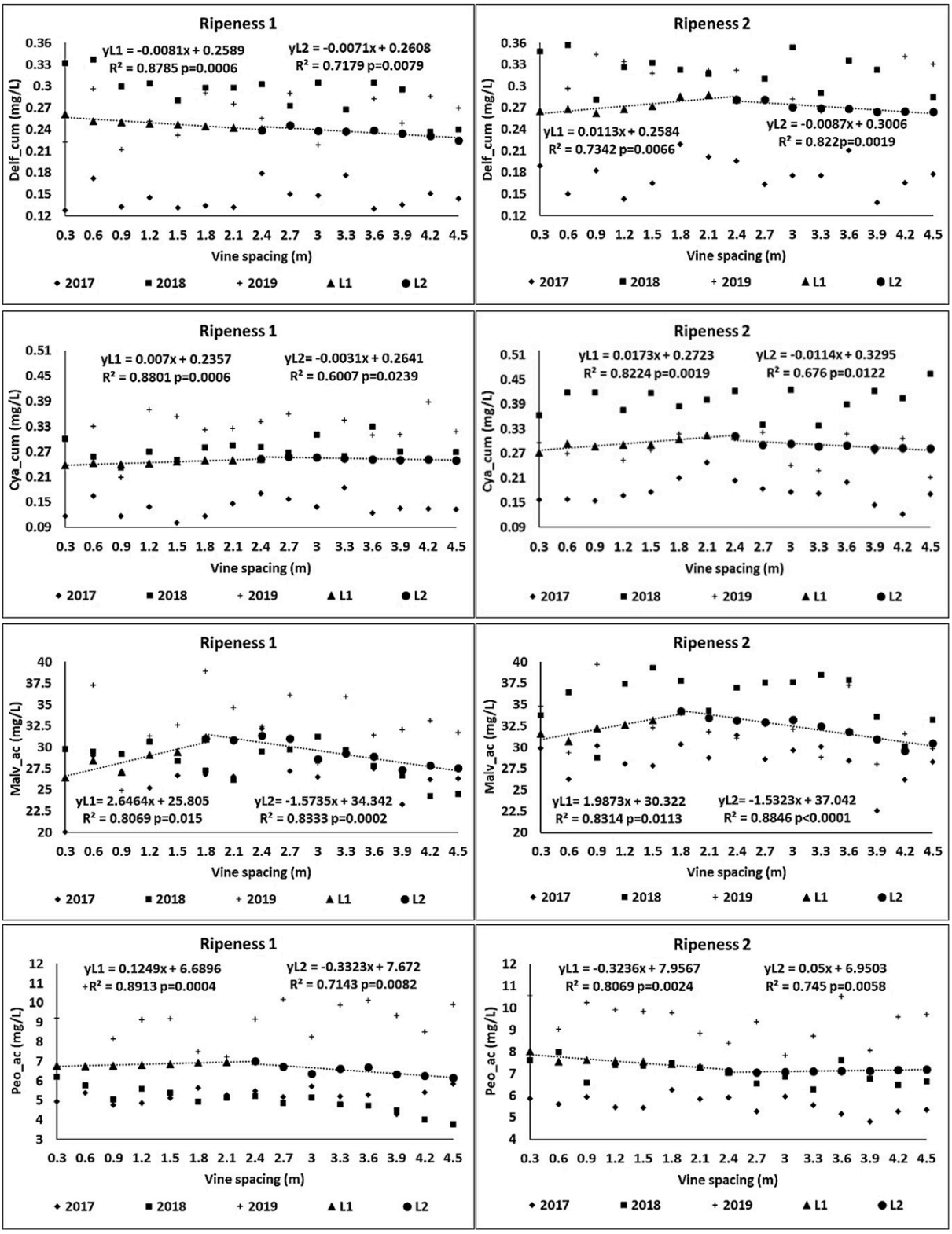
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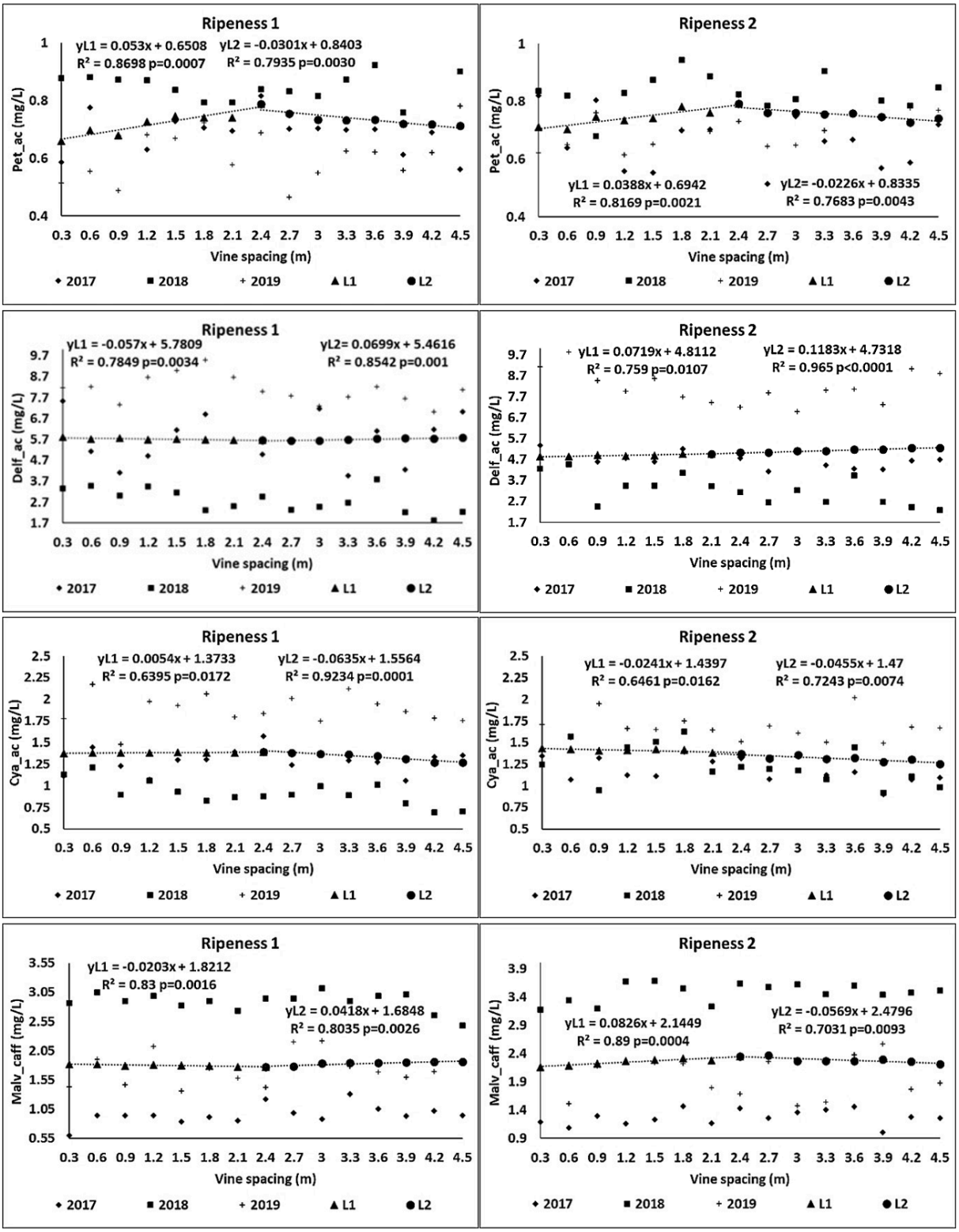
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Supplementary Figure 2. Polynomial linear trends of WINE individual anthocyanin concentrations at two grape ripeness levels, Breede River Valley, Robertson, South Africa (Left – grape ripeness level 1; Right – grape ripeness level 2) of NNE-SSW oriented Shiraz/101-14 Mgt (2017 – 2019 seasons).