SUPPLEMENTARY DATA

Supp. Table 1. ACE skin fragmentation parameters including: number of particles, total surface area (cm^2), average surface area per particle (cm^2), average perimeter per particle (cm) and perimeter/surface area ratio. Mean results for triplicate samples are presented.

	Diluted to 13.5 °Bé (no ACE)	**Diluted to 13.5 °Bé (low ACE)**	**Diluted to 13.5 °Bé (mod ACE)**	**Diluted to 13.5 °Bé (high ACE)**
Number of particles	5.67	22.67	41.00	68.67
Total Surface Area (cm^2)	7.22	7.65	8.72	10.07
Total Perimeter (cm)	31.26	50.46	81.29	110.04
Average surface areas per particle (cm^2)	1.34	0.34	0.22	0.15
Average perimeter per particle (cm)	5.68	2.22	2.00	1.62
Perimeter Surface Area ratio	4.24	6.45	9.24	10.87

SUPPLEMENTARY DATA
Xynas, B., Barnes, C., & Howell, K. (2024). Moderating impacts of water addition in wine must by the use of Accentuated Cut Edges (ACE) vinification for *Vitis vinifera* cv. Shiraz winemaking . *OENO One, 58*(2).
https://doi.org/10.20870/oeno-one.2024.58.2.7936

Supp. Table 2. ACE treatment affects the measures of chemical compounds, for alternative process/ treatment groups.

Treatment groups that do not have statistically significant differences ($p < 0.05$) in these plots will share the same letter (95 % CI), those processes that are statistically different will have different letters. For the cells where no letters are present, this indicates no overall difference between any treatment groups/processes for that attribute. Mean results for triplicate samples are presented.

Phenolic Compound	**15.5 °Bé (non-diluted no ACE)**			**diluted to 13.5 °Bé (no ACE)**			**diluted to 13.5 °Bé low ACE**			**diluted to 13.5 °Bé mod ACE**			**diluted to 13.5 °Bé high ACE**		
	Mean	**Standard Error (SE)**	**95% CI**	**Mean**	**Standard Error (SE)**	**95% CI**	**Mean**	**Standard Error (SE)**	**95% CI**	**Mean**	**Standard Error (SE)**	**95% CI**	**Mean**	**Standard Error (SE)**	**95% CI**
Pigmented Tannin (%)	9.83	1.47	6.55, 13.11	9.37	1.47	6.55, 13.11	12.66	1.47	9.38, 15.94	12.29	1.47	9.01, 15.57	12.21	1.47	8.93, 15.49
Chemical Age 1	0.36	0.03	0.30, 0.41	0.35	0.03	0.29, 0.41	0.38	0.03	0.33, 0.44	0.38	0.03	0.32, 0.43	0.39	0.03	0.33, 0.44
Chemical Age 2	0.10	0.02	0.07, 0.13	0.09	0.02	0.06, 0.13	0.13	0.02	0.09, 0.16	0.12	0.02	0.09, 0.16	0.12	0.02	0.09, 0.15
Colour Density (a.u.)	14.73	0.66	13.26, 16.21	11.90	0.66	10.42, 13.38	13.57	0.66	12.09, 15.04	12.97	0.66	11.49, 14.44	14.10	0.66	12.62, 15.58

SUPPLEMENTARY DATA
Xynas, B., Barnes, C., & Howell, K. (2024). Moderating impacts of water addition in wine must by the use of Accentuated Cut Edges (ACE) vinification for *Vitis vinifera* cv. Shiraz winemaking . *OENO One, 58*(2).
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Free Anthocyanins (mg/L)	538.00	21.83	489.35, 586.65 **b**	459.00	21.83	410.35, 507.65 **a**	410.33	21.83	352.69, 449.98 **a**	398.33	21.83	349.69, 446.98 **a**	449.00	21.83	400.35, 497.65 **a**
Hue	0.65	0.01	0.63, 0.66	0.64	0.01	0.63, 0.66	0.64	0.01	0.62, 0.65	0.62	0.01	0.60, 0.64	0.62	0.01	0.61, 0.64
Pigmented Tannin (a.u.)	3.18	0.36	2.38, 3.97	2.54	0.36	1.75, 3.34	3.20	0.36	2.41, 3.99	3.06	0.36	2.27, 3.85	3.40	0.36	2.61, 4.19
Total Phenolics (a.u.)	54.33	0.88	52.37, 56.30 **b**	46.00	0.88	44.03, 47.97 **a**	46.00	0.88	44.03, 47.97 **a**	46.33	0.88	44.37, 48.30 **a**	53.00	0.88	51.03, 54.97 **b**
Total Pigment (a.u.)	32.20	0.75	30.53, 33.87 **c**	27.18	0.75	25.51, 28.85 **ab**	25.40	0.75	23.73, 27.07 **a**	25.02	0.75	23.35, 26.69 **a**	28.11	0.75	26.44, 29.78 **b**
Total Tannin (%)	1.19	0.03	1.12, 1.25 **b**	0.89	0.03	0.82, 0.95 **a**	0.93	0.03	0.87, 1.00 **a**	0.93	0.03	0.87, 1.00 **a**	1.20	0.03	1.14, 1.27 **b**

Supp. Table 3. The Mixed Effects Model. The linear mixed effects models were fitted to the ratings of each attribute.

A separate model was used for each attribute: for colour intensity, red fruit smell, dark fruit smell, ripe fruit smell, vegetal smell, odour complexity, odour intensity, red fruit taste, dark fruit taste, ripe fruit taste, vegetal taste, astringency, hotness, body, viscosity, length and overall liking and purchase likelihood for all ACE experiments. Process (treatment) was included as a fixed effect and panellist taster was included as random effect. Where the P-value is equal to or less than significance level (≤ 0.05), it is assumed that process (treatment) significantly affects the response received. Mean results for triplicate samples are presented.

Attribute	**Model Term**	**df1**	**df2**	**F.ratio**	**p.value**
Colour intensity	Process	4	312	18.292	<0.001
Red fruit smell	Process	4	312	0.801	0.525
Dark fruit smell	Process	4	312	0.663	0.618
Ripe fruit smell	Process	4	312	1.323	0.261
Vegetal smell	Process	4	312	6.733	<0.001
Odour complexity	Process	4	312	0.808	0.521
Odour intensity	Process	4	312	4.278	0.002
Red fruit taste	Process	4	312	1.339	0.255
Dark fruit taste	Process	4	312	2.674	0.032
Ripe fruit taste	Process	4	312	0.655	0.624
Vegetal taste	Process	4	312	1.107	0.353
Astringency	Process	4	312	6.249	<0.001
Hotness	Process	4	312	2.956	0.020
Body	Process	4	312	1.832	0.122

Viscosity	Process	4	312	2.273	0.061
Length	Process	4	312	2.544	0.040
Overall	Process	4	312	0.902	0.463
Purchase Likelihood	Process	4	312	3.408	0.010