Clark, K., Setati, M., & Divol, B. (2025). Exploring the oenological potential of South African *Saccharomyces cerevisiae* isolates. *OENO One*, *59*(1).
https://doi.org/10.20870/oeno-one.2025.59.1.8391

SUPPLEMENTARY DATA

Table S1.1. Synthetic grape juice base components to be autoclaved.

Components	Concentration (g/L)
Glucose	115
Fructose	115
KH Tartrate	2.5
L-Malic acid	3
Citric acid	0.2
K2HPO4	1.14
$MgSO_4.7H_20$	1.23
$CaCl_2.2H_20$	0.44

Table S1.2. Vitamins added to sterile SGJ base components.

Vitamin	Concentration (g/L)
Myo-inositol	10
Pyridoxine hydrochloride	0.2
Nicotinic acid	0.2
Calcium pantothenate	0.1
Thiamine hydrochloride	0.05
PABA K	0.02
Riboflavin	0.02
Biotin	0.0125
Folic acid	0.02

Table S1.3. Anaerobic factors added to sterile SGJ base components.

Components in absolute EtOH to 5 mL	Per Litre
B-sitosterol	100 mg
Tween 80	5 mL

Table S1.4. Nitrogen sources added to sterile SGJ base components.

Vitamin	Concentration (g/L)
Tyrosine	1.83
Tryptophane	17.93
Isoleucine	3.27
Aspartic acid	4.45
Glutamic acid	12.04
Arginine	37.34
Leucine	4.84
Threonine	7.59
Glycine	1.83
Asparagine	5.31
Glutamine	50.52
Alanine	14.52
Valine	4.45
Methionine	3.14
Phenylalanine	3.80
Serine	7.85
Histidine	3.27
Lysine	1.70
Cysteine	1.31
Proline	61.26
NH_4Cl	46

SUPPLEMENTARY DATA
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Table S1.5. Trace elements added to sterile SGJ base components.

Components	Concentration (mg/L)
$MnCl_2$	20
$ZnCl_2$	13.5
$FeCl_2$	3
$CuCl_2$	1.5
H_3BO_3	0.5
$Co(NO_3)_2.6H_2O$	3
$NaMoO_4.2H_2O$	2.5
KIO_3	1

Table S3. Screening results summary with conditional highlighting* used for further investigation of oenologically promising strains.

	Major volatiles ratio vs. NT50			Fermentation kinetics		BiGGY	PCR
Strain	2-Phenylethanol	Total ethyl esters	Total acetate esters	Lag time (h)	Vmax (g/L/h)	H_2S prod.	IRC7 genotype
NT50	1	1	1	13	0.742	Moderate	L
Y911	0.97	1.35	1.13	11	0.667	Low	L
Y912	1.18	2.09	1.38	10	0.672	Low	L
Y913	1.55	1.76	1.17	8	0.961	Moderate	S
Y914	1.5	0.98	1.18	8	0.906	Moderate	S
Y915	1.31	0.65	1.37	9	0.700	Moderate	S
Y917	1.37	1.88	1.35	9	0.950	Low	H
Y920	2.65	1.62	2.23	13	0.864	High	L
Y1019	1.97	2.05	1.61	30	0.354	Low	L
Y1020	2.97	2.22	2.36	10	0.717	Low	S
Y1022	2.81	2.37	2.61	10	0.806	Moderate	H
Y1049	3.51	2.29	2.25	9	0.917	Moderate	S
Y1167	1.35	1.57	1.48	14	0.707	Low	S
Y1412	1.61	2.17	0.92	12	0.944	High	S
Y1452	2.1	1.57	0.9	10	0.859	High	S
Y1453	1.07	0.94	0.82	13	0.376	Moderate	S
Y1454	1.65	1.74	1.16	13	0.827	Low	S
Y1417	1.14	1.21	1.05	16	0.283	Moderate	S
Y1418	1.74	2.1	0.85	13	0.963	Low	S
Y1419	1.37	1.22	0.92	14	0.612	Moderate	S
Y1420	1.84	2.18	0.82	14	0.685	High	S
Y1455	1.95	2.75	0.48	14	0.606	Moderate	S
Y1456	1.34	2.52	0.92	13	0.755	Moderate	S
Y1457	2.11	2.14	0.85	12	0.715	High	S
Y1458	1.26	1.62	1.22	14	0.753	Moderate	S
Y1460	1.73	2.29	1.06	14	0.667	High	S
Y1461	2.1	2.52	1.05	10	0.681	High	S
Y1463	1.36	1.81	1.04	10	0.767	Moderate	S
Y1464	1.95	2.31	0.93	15	0.867	Low	S
Y1431	1.24	1.44	1.19	12	0.675	High	S
Y1433	2.92	3.07	1.79	15	0.944	High	S
Y1434	1.44	1.15	1.36	10	0.817	High	S
Y1435	1.2	1.25	1.33	12	0.762	Moderate	S
Y1436	2.72	2.86	1.93	12	0.993	Low	S
Y1437	1.59	0.54	1.52	11	0.738	High	S
Y1439	0.9	1.14	1.34	10	0.733	High	S
Y1441	2.3	2.35	1.58	12	0.808	Low	S
Y1442	3.31	2.85	1.48	16	0.848	Low	S
Y1443	1.98	1.27	1.26	14	0.758	High	S
Y1444	4.1	3.14	1.44	12	0.985	High	S
Y1445	4.62	3.03	1.38	13	1.181	Low	S
Y1446	1.58	1.01	1.57	11	0.796	Low	S
Y1447	3.35	3.26	1.44	14	1.041	Moderate	S

*Conditional highlighting separates the strains in the following ways: 2-Phenylethanol and total ethyl esters ratios: <1 (red), 2-3x (yellow), and >3x (green). Total acetate esters ratio: <1 (red), 1-2x (yellow), and >2x (green). H_2S production: low (green), moderate (yellow), and high (red) producers. *IRC7* genotype: homozygous long (green), heterozygous (yellow), and homozygous short (red). Five of 10 oenologically promising strains highlighted in blue were selected for further investigation in real grape juice.

Table S4. Comparison of primary metabolite production in Cabernet-Sauvignon and Merlot at the end of alcoholic fermentation by selected *S. cerevisiae* yeast strains. Strains sharing letters are not significantly different at a threshold of $p < 0.05$.

Strain	Cabernet-Sauvignon					Merlot				
	Glycerol (g/L)	Acetic acid (g/L)	Succinic acid (g/L)	Malic acid (g/L)	Ethanol (g/L)	Glycerol (g/L)	Acetic acid (g/L)	Succinic acid (g/L)	Malic acid (g/L)	Ethanol (g/L)
NT50	15.51 ± 0.249^{A}	0.13 ± 0.016^{D}	2.62 ± 0.283^{A}	1.53 ± 0.102^{A}	115.28 ± 1.95^{A}	13.75 ± 0.645^{A}	0.11 ± 0.013^{D}	2.58 ± 0.119^{A}	1.16 ± 0.131^{A}	101.48 ± 3.33^{A}
Y1020	11.79 ± 0.160^{BC}	0.21 ± 0.009^{B}	2.38 ± 0.133^{A}	1.31 ± 0.104^{A}	120.96 ± 0.448^{A}	11.00 ± 0.149^{B}	0.17 ± 0.024^{BC}	2.07 ± 0.023^{BC}	1.07 ± 0.037^{A}	108.38 ± 1.79^{A}
Y1022	10.80 ± 0.805^{C}	0.12 ± 0.015^{D}	2.42 ± 0.545^{A}	1.07 ± 0.254^{A}	114.17 ± 3.95^{A}	10.73 ± 0.534^{B}	0.12 ± 0.002^{D}	2.30 ± 0.139^{AB}	0.95 ± 0.064^{AB}	104.13 ± 1.76^{A}
Y1436	10.66 ± 0.387^{C}	0.20 ± 0.016^{B}	2.31 ± 0.124^{A}	1.12 ± 0.209^{A}	114.92 ± 3.71^{A}	9.43 ± 0.184^{C}	0.18 ± 0.015^{B}	1.84 ± 0.078^{C}	0.67 ± 0.018^{BC}	101.40 ± 2.84^{A}
Y1441	11.00 ± 0.057^{BC}	0.31 ± 0.021^{A}	2.32 ± 0.278^{A}	0.94 ± 0.287^{A}	115.75 ± 1.54^{A}	10.22 ± 0.212^{BC}	0.25 ± 0.013^{A}	1.84 ± 0.075^{C}	0.50 ± 0.100^{C}	109.72 ± 2.66^{A}
Y1445	12.19 ± 0.291^{B}	0.19 ± 0.012^{BC}	2.52 ± 0.116^{A}	0.92 ± 0.120^{A}	116.39 ± 1.89^{A}	11.02 ± 0.216^{B}	0.16 ± 0.013^{BC}	1.94 ± 0.195^{BC}	0.57 ± 0.137^{BC}	100.14 ± 2.16^{A}

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Table S5.1. Comparison of secondary metabolite production in Cabernet-Sauvignon and Merlot at the end of alcoholic fermentation by selected *S. cerevisiae* yeast strains. Strains sharing letters are not significantly different at a threshold of $p < 0.05$.

Strain	Cabernet-Sauvignon				Merlot			
	Higher alcohols (mg/L)	Ethyl esters (mg/L)	Acetate esters (mg/L)	Acids (mg/L)	Higher alcohols (mg/L)	Ethyl esters (mg/L)	Acetate esters (mg/L)	Acids (mg/L)
NT50	459.1 ± 8.7^{C}	2.0 ± 0.1^{B}	44.9 ± 3.6^{A}	138.0 ± 16.0^{B}	432.3 ± 12.8^{C}	2.0 ± 0.0^{D}	43.5 ± 5.7^{AB}	125.5 ± 13.3^{D}
Y1020	611.1 ± 29.8^{A}	2.3 ± 0.1^{A}	41.9 ± 4.6^{AB}	246.9 ± 31.4^{A}	582.1 ± 9.4^{A}	2.3 ± 0.1^{B}	40.6 ± 5.9^{ABC}	199.8 ± 31.5^{AB}
Y1022	538.8 ± 64.9^{AB}	2.4 ± 0.1^{A}	35.1 ± 3.5^{B}	181.3 ± 83.0^{AB}	494.7 ± 26.6^{B}	2.5 ± 0.1^{A}	41.5 ± 2.4^{AB}	134.9 ± 1.7^{CD}
Y1436	457.5 ± 20.4^{C}	2.3 ± 0.0^{A}	46.9 ± 0.9^{A}	230.5 ± 38.4^{A}	382.0 ± 9.0^{D}	2.4 ± 0.1^{AB}	33.4 ± 4.4^{C}	196.0 ± 14.5^{AB}
Y1441	536.2 ± 77.9^{B}	2.1 ± 0.0^{AB}	37.0 ± 7.0^{B}	264.5 ± 83.4^{A}	424.2 ± 17.3^{C}	2.2 ± 0.1^{BC}	46.7 ± 3.9^{A}	234.4 ± 41.3^{A}
Y1445	542.9 ± 14.9^{AB}	2.0 ± 0.1^{B}	37.0 ± 2.1^{B}	222.0 ± 32.4^{AB}	444.3 ± 20.6^{C}	2.2 ± 0.1^{C}	45.7 ± 2.6^{A}	170.3 ± 13.4^{BC}

Table S5.2. Secondary metabolite quantification in Cabernet-Sauvignon at the end of alcoholic fermentation by selected *S. cerevisiae* yeast strains

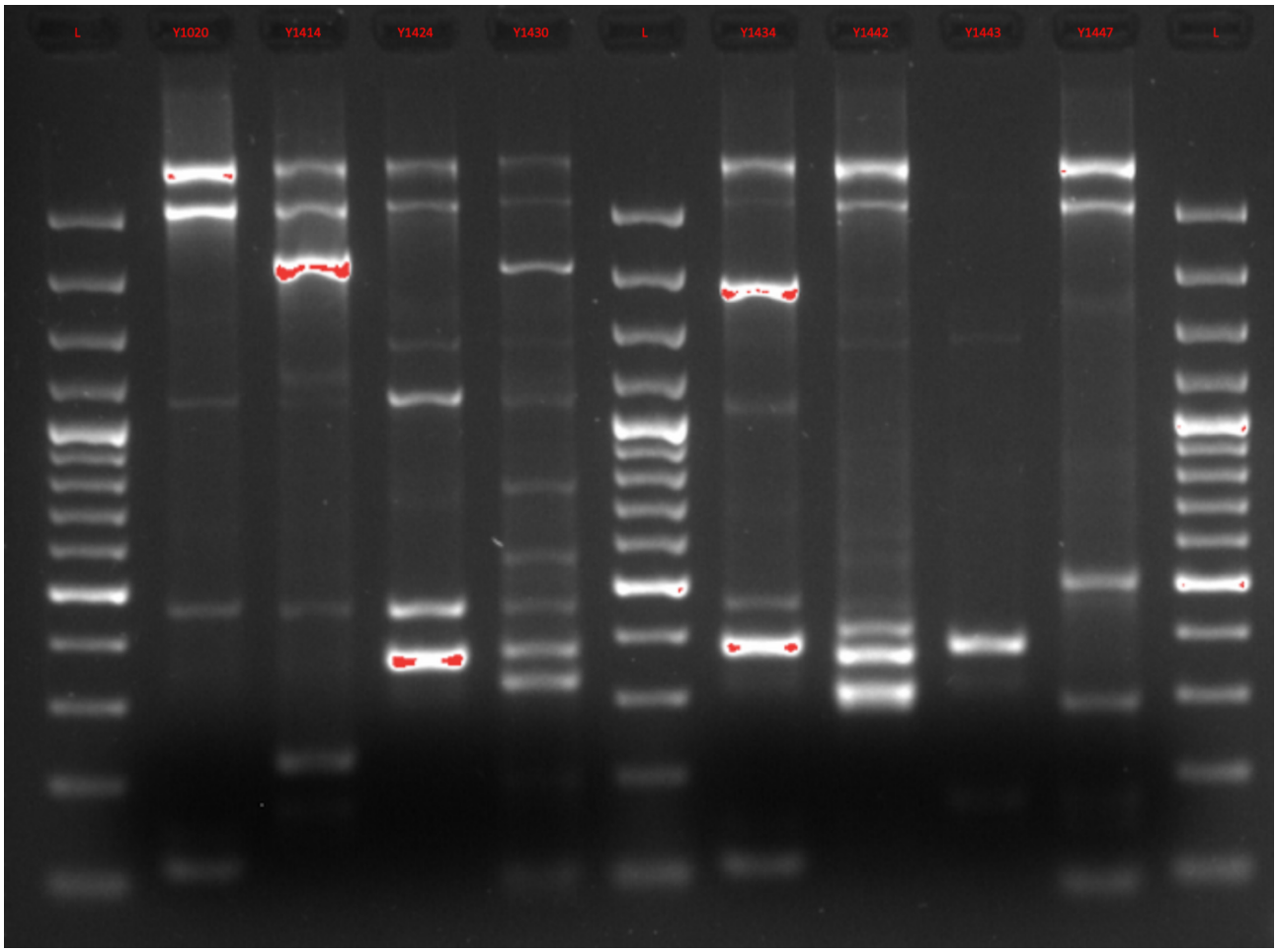
	NT50	Y1020	Y1022	Y1436	Y1441	Y1445
Ethyl acetate	35.56 ± 3.51	31.92 ± 4.54	25.78 ± 3.50	37.08 ± 0.95	27.60 ± 7.17	27.02 ± 2.22
Ethyl 2-methyl propanoate	1.27 ± 0.12	1.23 ± 0.04	1.21 ± 0.07	1.21 ± 0.11	1.23 ± 0.12	0.94 ± 0.46
Ethyl propionate	0.00 ± 0.00	0.51 ± 0.70	0.00 ± 0.00	0.22 ± 0.53	0.00 ± 0.00	0.00 ± 0.00
2-Methyl propyl acetate	0.00 ± 0.00	1.41 ± 0.00	0.92 ± 0.71	1.40 ± 0.00	0.91 ± 0.71	0.92 ± 0.71
Ethyl butyrate	0.45 ± 0.02	0.48 ± 0.00	0.47 ± 0.02	0.56 ± 0.02	0.46 ± 0.02	0.44 ± 0.01
n-Propanol	22.86 ± 0.48	21.75 ± 0.29	27.01 ± 5.96	20.60 ± 1.59	29.36 ± 10.97	16.27 ± 1.98
Ethyl 2-methylbutyrate	0.00 ± 0.00	0.00 ± 0.00	0.30 ± 0.72	0.00 ± 0.00	0.00 ± 0.00	0.00 ± 0.00
Ethyl isovalerate	0.00 ± 0.00	0.00 ± 0.00	0.30 ± 0.73	0.00 ± 0.00	0.30 ± 0.73	0.00 ± 0.00
Isobutanol	37.74 ± 1.79	47.50 ± 2.76	29.38 ± 3.81	41.93 ± 1.29	35.71 ± 7.93	35.68 ± 3.12
Isoamyl acetate	4.40 ± 0.10	5.66 ± 0.03	4.88 ± 0.26	5.17 ± 0.09	4.54 ± 0.10	4.58 ± 0.22
n-Butanol	2.17 ± 0.09	1.79 ± 0.14	1.73 ± 0.16	1.17 ± 0.04	1.91 ± 0.28	1.55 ± 0.04
Isoamyl alcohol	305.69 ± 8.47	439.98 ± 19.45	374.40 ± 54.76	325.98 ± 17.67	365.14 ± 60.95	361.63 ± 13.52
Ethyl hexanoate	1.04 ± 0.02	1.17 ± 0.03	1.22 ± 0.04	1.15 ± 0.02	1.14 ± 0.02	1.08 ± 0.03
Pentanol	1.89 ± 0.00	1.89 ± 0.00	1.89 ± 0.00	1.89 ± 0.01	1.89 ± 0.01	1.88 ± 0.01
Acetoin	11.04 ± 1.45	5.64 ± 0.22	6.02 ± 0.07	6.11 ± 0.43	6.66 ± 0.28	6.28 ± 0.78
4-Methyl-1-pentanol	1.96 ± 0.01	2.00 ± 0.00	1.99 ± 0.01	1.96 ± 0.01	1.98 ± 0.01	1.98 ± 0.01
3-Methyl-1-pentanol	2.09 ± 0.03	2.21 ± 0.02	2.28 ± 0.06	2.06 ± 0.01	2.19 ± 0.04	2.09 ± 0.02
Ethyl lactate	24.31 ± 0.78	26.56 ± 0.16	25.72 ± 0.77	25.18 ± 0.25	24.62 ± 0.25	24.54 ± 0.18
Hexanol	1.28 ± 0.02	0.50 ± 0.69	1.50 ± 0.19	0.42 ± 0.64	1.2 ± 0.62	0.00 ± 0.00
Ethyl octanoate/caprylate	0.31 ± 0.04	0.48 ± 0.03	0.48 ± 0.05	0.37 ± 0.03	0.38 ± 0.03	0.34 ± 0.03
Acetic acid	127.13 ± 16.00	226.50 ± 30.66	169.43 ± 83.03	219.26 ± 37.55	252.74 ± 83.63	212.11 ± 32.13
Ethyl-3-hydroxybutanoate	0.00 ± 0.00	1.14 ± 1.56	1.94 ± 1.51	3.05 ± 0.07	1.92 ± 1.48	2.97 ± 0.00
Propionic acid	2.54 ± 0.13	2.12 ± 0.20	2.52 ± 0.22	2.24 ± 0.29	2.78 ± 0.26	1.91 ± 0.23
Isobutyric acid	2.38 ± 0.22	3.51 ± 0.11	2.26 ± 0.21	2.84 ± 0.37	2.32 ± 0.33	1.99 ± 0.24
Ethyl decanoate	0.17 ± 0.00	0.20 ± 0.01	0.19 ± 0.02	0.19 ± 0.01	0.18 ± 0.00	0.15 ± 0.00
Isovaleric acid	4.67 ± 0.17	5.61 ± 0.06	5.37 ± 0.20	4.07 ± 0.22	5.22 ± 0.16	4.52 ± 0.33
Diethyl succinate	1.08 ± 0.01	1.24 ± 0.04	1.26 ± 0.11	1.29 ± 0.07	1.19 ± 0.1.0	1.24 ± 0.03
n-Valeric acid	0.59 ± 0.24	0.84 ± 0.33	0.66 ± 0.42	0.49 ± 0.13	0.56 ± 0.17	0.49 ± 0.15
Ethyl phenylacetate	4.90 ± 0.12	5.44 ± 0.07	4.45 ± 0.23	4.68 ± 0.19	4.84 ± 0.23	5.39 ± 0.18
2-Phenethyl acetate	0.00 ± 0.00	0.44 ± 0.29	0.09 ± 0.21	0.00 ± 0.00	0.00 ± 0.00	0.00 ± 0.00
Hexanoic acid	2.03 ± 0.08	2.20 ± 0.22	2.52 ± 0.18	2.28 ± 0.11	2.35 ± 0.15	2.03 ± 0.06
2-Phenylethanol	90.62 ± 1.63	107.78 ± 7.57	106.28 ± 0.44	67.83 ± 4.16	104.03 ± 3.68	127.75 ± 5.92
Octanoic acid	1.66 ± 0.10	2.07 ± 0.10	2.12 ± 0.09	1.95 ± 0.11	2.00 ± 0.13	1.76 ± 0.10
Decanoic acid (mg/L)	1.71 ± 0.03	1.77 ± 0.01	1.75 ± 0.02	1.40 ± 0.69	1.72 ± 0.03	1.67 ± 0.01

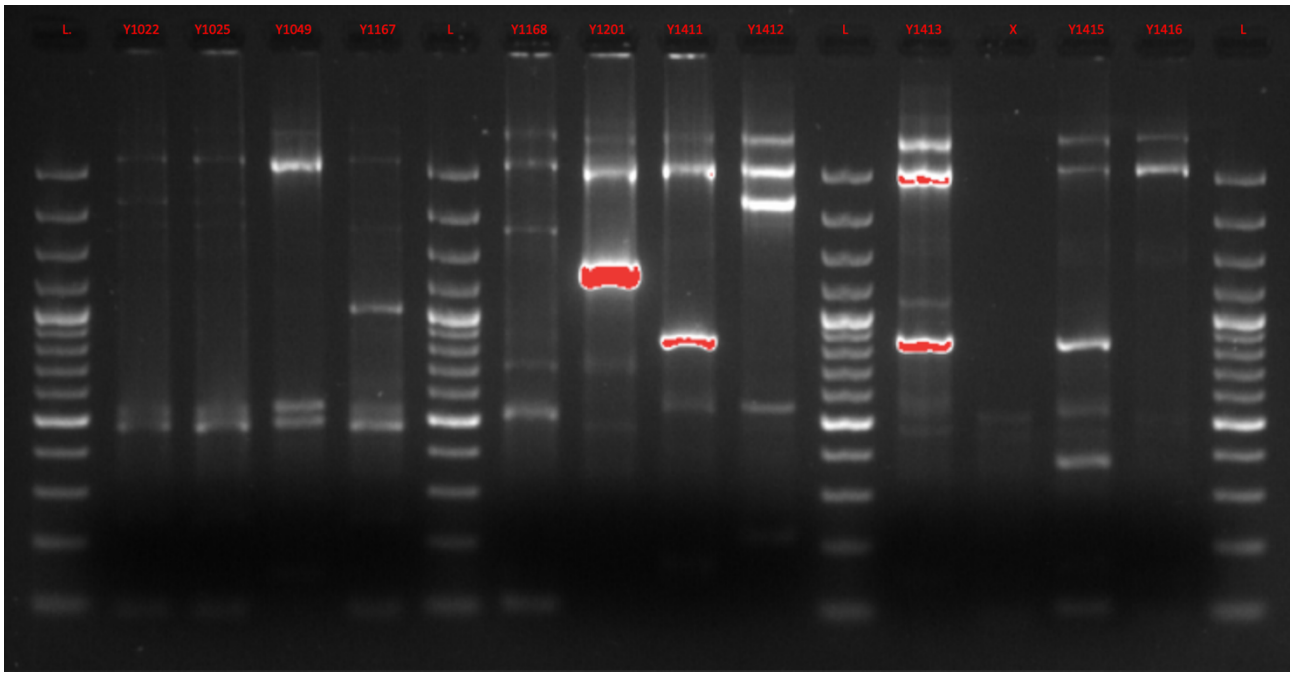
SUPPLEMENTARY DATA
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Table S5.3. Secondary metabolite quantification in Merlot at the end of alcoholic fermentation by selected *S. cerevisiae* yeast strains

	NT50	Y1020	Y1022	Y1436	Y1441	Y1445
Ethyl acetate	35.56 ± 3.51	31.92 ± 4.54	25.78 ± 3.5	37.08 ± 0.95	27.6 ± 7.17	27.02 ± 2.22
Ethyl 2-methyl propanoate	1.27 ± 0.12	1.23 ± 0.04	1.21 ± 0.07	1.21 ± 0.11	1.23 ± 0.12	0.94 ± 0.46
Ethyl propionate	0.00 ± 0.00	0.51 ± 0.70	0.00 ± 0.00	0.22 ± 0.53	0.00 ± 0.00	0.00 ± 0.00
2-Methyl propyl acetate	0.00 ± 0.00	1.41 ± 0.00	0.92 ± 0.71	1.40 ± 0.00	0.91 ± 0.71	0.92 ± 0.71
Ethyl butyrate	0.45 ± 0.02	0.48 ± 0.00	0.47 ± 0.02	0.56 ± 0.02	0.46 ± 0.02	0.44 ± 0.01
n-Propanol	22.86 ± 0.48	21.75 ± 0.29	27.01 ± 5.96	20.6 ± 1.59	29.36 ± 10.97	16.27 ± 1.98
Ethyl 2-methylbutyrate	0.00 ± 0.00	0.00 ± 0.00	0.30 ± 0.72	0.00 ± 0.00	0.00 ± 0.00	0.00± 0.00
Ethyl isovalerate	0.00 ± 0.00	0.00 ± 0.00	0.30 ± 0.73	0.00 ± 0.00	0.30 ± 0.73	0.00 ± 0.00
Isobutanol	37.74 ± 1.79	47.50 ± 2.76	29.38 ± 3.81	41.93 ± 1.29	35.71 ± 7.93	35.68 ± 3.12
Isoamyl acetate	4.40 ± 0.10	5.66 ± 0.03	4.88 ± 0.26	5.17 ± 0.09	4.54 ± 0.10	4.58 ± 0.22
n-Butanol	2.17 ± 0.09	1.79 ± 0.14	1.73 ± 0.16	1.17 ± 0.04	1.91 ± 0.28	1.55 ± 0.04
Isoamyl alcohol	305.69 ± 8.47	439.98 ± 19.45	374.4 ± 54.76	325.98 ± 17.67	365.14 ± 60.95	361.63 ± 13.52
Ethyl hexanoate	1.04 ± 0.02	1.17 ± 0.03	1.22 ± 0.04	1.15 ± 0.02	1.14 ± 0.02	1.08 ± 0.03
Pentanol	1.89 ± 0.00	1.89 ± 0.00	1.89 ± 0.00	1.89 ± 0.01	1.89 ± 0.01	1.88 ± 0.01
Acetoin	11.04 ± 1.45	5.64 ± 0.22	6.02 ± 0.07	6.11 ± 0.43	6.66 ± 0.28	6.28 ± 0.78
4-Methyl-1-pentanol	1.96 ± 0.01	2.00 ± 0.00	1.99 ± 0.01	1.96 ± 0.01	1.98 ± 0.01	1.98 ± 0.01
3-Methyl-1-pentanol	2.09 ± 0.03	2.21 ± 0.02	2.28 ± 0.06	2.06 ± 0.01	2.19 ± 0.04	2.09 ± 0.02
Ethyl lactate	24.31 ± 0.78	26.56 ± 0.16	25.72 ± 0.77	25.18 ± 0.25	24.62 ± 0.25	24.54 ± 0.18
Hexanol	1.28 ± 0.02	0.50 ± 0.69	1.50 ± 0.19	0.42 ± 0.64	1.20 ± 0.62	0.00 ± 0.00
Ethyl octanoate/caprylate	0.31 ± 0.04	0.48 ± 0.03	0.48 ± 0.05	0.37 ± 0.03	0.38 ± 0.03	0.34 ± 0.03
Acetic acid	127.13 ± 16	226.5 ± 30.66	169.43 ± 83.03	219.26 ± 37.55	252.74 ± 83.63	212.11 ± 32.13
Ethyl-3-hydroxybutanoate	0.00 ± 0.00	1.14 ± 1.56	1.94 ± 1.51	3.05 ± 0.07	1.92 ± 1.48	2.97 ± 0.00
Propionic acid	2.54 ± 0.13	2.12 ± 0.20	2.52 ± 0.22	2.24 ± 0.29	2.78 ± 0.26	1.91 ± 0.23
Isobutyric acid	2.38 ± 0.22	3.51 ± 0.11	2.26 ± 0.21	2.84 ± 0.37	2.32 ± 0.33	1.99 ± 0.24
Ethyl decanoate	0.17 ± 0.00	0.20 ± 0.01	0.19 ± 0.02	0.19 ± 0.01	0.18 ± 0.00	0.15 ± 0.00
Isovaleric acid	4.67 ± 0.17	5.61 ± 0.06	5.37 ± 0.20	4.07 ± 0.22	5.22 ± 0.16	4.52 ± 0.33
Diethyl succinate	1.08 ± 0.01	1.24 ± 0.04	1.26 ± 0.11	1.29 ± 0.07	1.19 ± 0.10	1.24 ± 0.03
n-Valeric acid	0.59 ± 0.24	0.84 ± 0.33	0.66 ± 0.42	0.49 ± 0.13	0.56 ± 0.17	0.49 ± 0.15
Ethyl phenylacetate	4.9 ± 0.12	5.44 ± 0.07	4.45 ± 0.23	4.68 ± 0.19	4.84 ± 0.23	5.39 ± 0.18
2-Phenethyl acetate	0.00 ± 0.00	0.44 ± 0.29	0.09 ± 0.21	0.00 ± 0.00	0.00 ± 0.00	0.00 ± 0.00
Hexanoic acid	2.03 ± 0.08	2.20 ± 0.22	2.52 ± 0.18	2.28 ± 0.11	2.35 ± 0.15	2.03 ± 0.06
2-Phenylethanol	90.62 ± 1.63	107.78 ± 7.57	106.28 ± 0.44	67.83 ± 4.16	104.03 ± 3.68	127.75 ± 5.92
Octanoic acid	1.66 ± 0.10	2.07 ± 0.10	2.12 ± 0.09	1.95 ± 0.11	2.00 ± 0.13	1.76 ± 0.10
Decanoic acid (mg)	1.71 ± 0.03	1.77 ± 0.01	1.75 ± 0.02	1.40 ± 0.69	1.72 ± 0.03	1.67 ± 0.01

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https://doi.org/10.20870/oeno-one.2025.59.1.8391





SUPPLEMENTARY DATA
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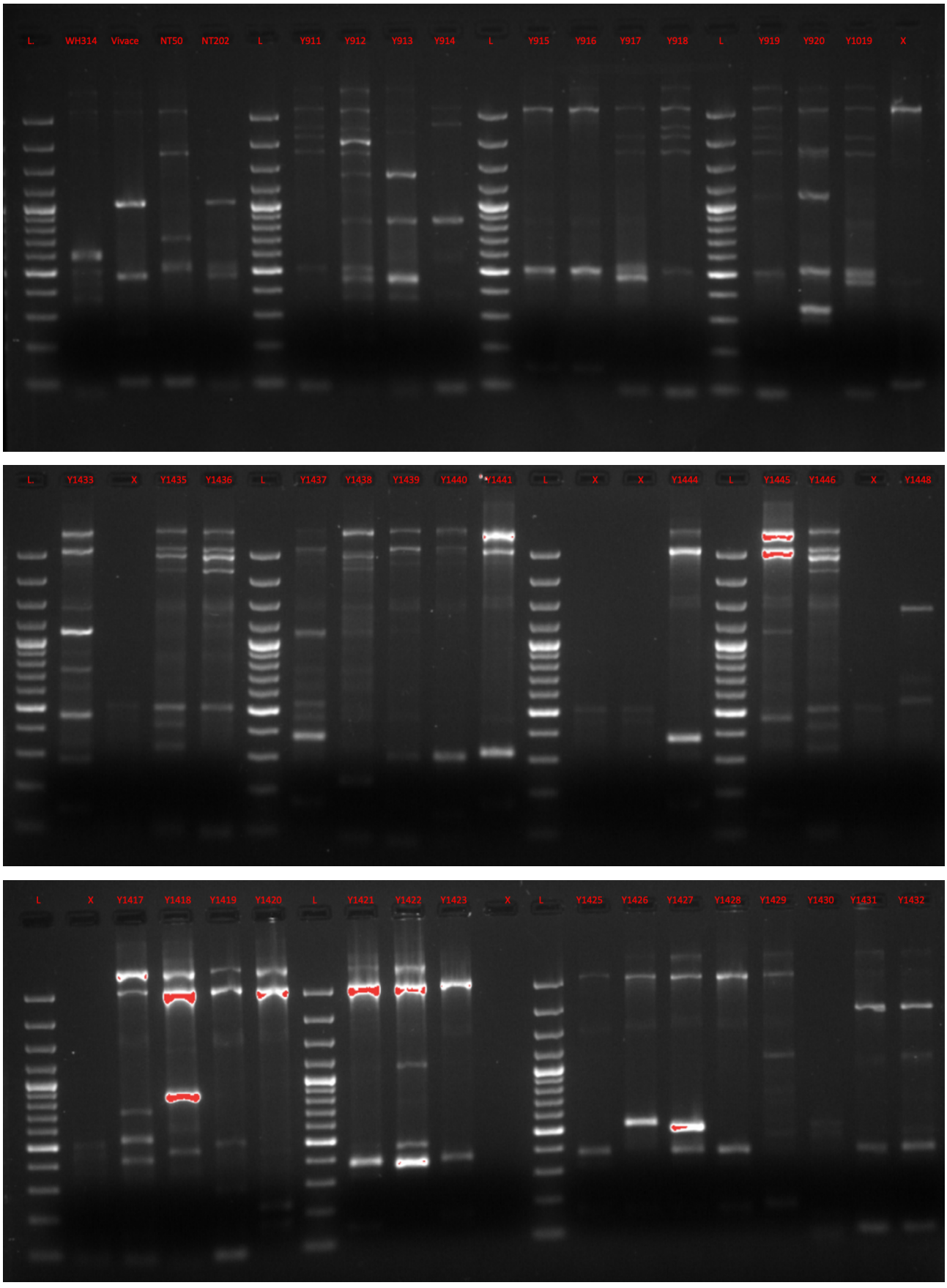


Figure S1. Genetic fingerprints of the different yeast isolates considered in this study obtained by PCR amplification of the interδ regions. L: DNA ladder (50 bp molecular weight marker (New England Biolabs, Ipswich, MA, USA)), X: empty lane.