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SUPPLEMENTARY DATA

Table S1. Terms showing non-identical classification between human coding and AI-assisted analysis (n = 11).

The table below reports the 11 terms for which AI-generated classifications did not fully coincide with the final human coding. Discrepancies reflect semantic overlap between adjacent conceptual dimensions rather than conceptual contradiction.

Term	Final human classification	AI classification	Type of discrepancy	Final decision rationale
Round	D2-Integration	D1 + D2	Dual classification	Predominantly described as structural cohesion rather than tactile granularity
Polished	D1-Texture	D1 + D2	Dual classification	Defined primarily through tactile refinement
Sweet	D4-Maturity	D4 + D6	Dual classification	Used as indicator of phenolic ripeness rather than affective judgement
Firm	D3-Intensity	D1 + D3	Dual classification	Emphasis placed on structural strength and persistence
Fresh	D5-Physiological reaction	D5 + D2	Dual classification	Mainly linked to salivary stimulation response
Harmonious	D2-Integration	D6-Hedonic evaluation	Boundary ambiguity	Conceptualised as structural balance more than aesthetic evaluation
Reactive	D4-Maturity	D3-Intensity	Boundary ambiguity	Associated with tannin evolution and protein reactivity
Angular	D2-Integration	D1-Texture	Boundary ambiguity	Refers to lack of structural integration rather than granularity
Heavy	D6-Hedonic evaluation	D3-Intensity	Boundary ambiguity	Used evaluatively in expert discourse rather than purely quantitative
Woody	D7-Origin	Not classified	Omission	Clearly linked to wood-derived tannins
Tasty	D4-Maturity	D6-Hedonic evaluation	Boundary ambiguity	Frequently tied to ripeness-driven pleasantness in corpus

Table S2. Tannin-related terms, their frequency of citation and valence.

Term	Frequency	Valence	Term	Frequency	Valence
Aggressive	27	Negative	Fatty	10	Positive
Astringent	26	Negative	Oaky	10	Ambivalent
Drying	26	Negative	Reactive	10	Ambivalent
Ripe	26	Positive	Short	10	Negative
Green	24	Negative	Sharp	9	Negative
Hard	24	Negative	Assembled	8	Positive
Polished	22	Positive	Light	8	Ambivalent
Round	22	Positive	Unctuous	8	Positive
Soft	22	Positive	Fresh	6	Positive
Integrated	20	Positive	With volume	6	Positive
Fine	19	Positive	Balsamic	5	Positive
Herbaceous	19	Negative	Earthy	5	Negative
Silky	19	Positive	Present	5	Ambivalent
Balanced	18	Positive	Scratchy	5	Negative
Elegant	18	Positive	Medium	4	Positive
Angular	17	Negative	Sandy	4	Negative
Sweet	15	Positive	Tasty	4	Positive
Powerful	14	Ambivalent	Dusty	3	Negative
Subtle	14	Positive	Gritty	3	Negative
Enveloping	13	Positive	Mordant	3	Negative
Rough	13	Negative	Burning	2	Ambivalent
Structured	13	Positive	Firm	2	Positive
Vegetal	13	Negative	Grainy	2	Ambivalent
Woody	13	Ambivalent	Heavy	2	Negative
Coarse	12	Negative	Overwhelming	2	Positive
Intense	12	Ambivalent	Permanent	2	Ambivalent
Persistent	12	Ambivalent	Warm	1	Ambivalent
Harmonious	11	Positive			