

Supplementary Table 1 Measures of °Brix at harvest of the grapes and basic chemical measures of the wines used in this study (values in parentheses are standard errors).

	°Brix at harvest	Alcohol (%)	pH	TA (g L ⁻¹ tartaric)	VA (g L ⁻¹ acetic)	Residual sugar (g L ⁻¹ gluc+fruc)
<i>2004</i>						
BV	25.0 (0.9)	13.7 (0.2)	3.34 (0.03)	6.73 (0.07)	0.19 (0.02)	0.4 (0.00)
EVA	25.1 (0.2)	13.8 (0.1)	3.38 (0.01)	6.93 (0.09)	0.17 (0.02)	0.4 (0.00)
EVb	24.4 (0.1)	13.5(0.1)	3.42 (0.01)	6.73 (0.07)	0.15 (0.02)	0.3 (0.06)
LCA	22.7 (0.3)	12.7(0.1)	3.49 (0.01)	6.67 (0.07)	0.23 (0.03)	0.5 (0.03)
LCB	23.8 (0.1)	12.5(0.1)	3.34 (0.03)	6.63 (0.07)	0.20 (0.01)	0.4 (0.00)
RL	24.3 (0.1)	12.5(0.1)	3.37 (0.03)	7.33 (0.03)	0.27 (0.04)	0.6 (0.00)
<i>2005</i>						
CO	26.9 (0.2)	15.9 (0.1)	3.42 (0.02)	7.17 (0.03)	0.23 (0.01)	0.3 (0.02)
EVA	23.5 (0.4)	13.8 (0.1)	3.44 (0.01)	6.90 (0.06)	0.14 (0.01)	0.4 (0.03)
LCA	24.4 (0.1)	15.1 (0.1)	3.53 (0.01)	7.63 (0.03)	0.25 (0.01)	0.3 (0.2)
LCB	24.1 (0.4)	14.3 (0.1)	3.57 (0.01)	7.67 (0.07)	0.17 (0.01)	0.5 (0.1)
RL	24.4 (0.6)	15.0 (0.1)	3.36 (0.01)	7.73 (0.03)	0.19 (0.01)	0.6 (0.03)
WH	23.6 (0.2)	14.8 (0.1)	3.24 (0.01)	7.60 (0.1)	0.18 (0.01)	0.3 (0.2)
WL	24.7 (0.1)	15.1 (0.1)	3.25 (0.01)	7.73 (0.09)	0.23 (0.03)	0.3 (0.04)
<i>2006</i>						
CO	24.5 (0.4)	15.2 (0.0)	3.40 (0.02)	7.00 (0.00)	0.24 (0.01)	0.3 (0.1)
EVA	23.5 (0.1)	13.9 (0.1)	3.42 (0.00)	6.90 (0.06)	0.14 (0.01)	0.5 (0.2)
LCA	24.8 (0.1)	15.2 (0.1)	3.34 (0.01)	7.67 (0.03)	0.22 (0.00)	0.2 (0.03)
LCB	24.8 (0.1)	14.9 (0.1)	3.37 (0.01)	7.67 (0.09)	0.20 (0.02)	0.3 (0.1)
RL	24.2 (0.2)	14.8 (0.1)	3.44 (0.01)	6.77 (0.03)	0.18 (0.01)	0.3 (0.2)
WH	23.3 (0.3)	13.8 (0.1)	3.40 (0.01)	7.37 (0.09)	0.19 (0.01)	0.4 (0.2)
WL	24.0 (0.1)	14.8 (0.1)	3.42 (0.03)	7.10 (0.00)	0.25 (0.00)	0.2 (0.03)