

Table S1. Number of non-*Saccharomyces* isolates analysed in this work, depending on the vineyard, vintage and fermentation stage.

Fermentation stages	Vineyard 1		Vineyard 2		Vineyard 3		Total
	1 st vintage	2 nd vintage	1 st vintage	2 nd vintage	1 st vintage	2 nd vintage	
CM	4	0	4	8	12	9	37
RM	0	0	0	2	4	6	12
SF	1	0	0	0	0	0	1
TF	0	0	0	0	1	0	1
EF	1	0	0	2	1	0	4
Total	6	0	4	12	18	15	55

Fermentation stages: freshly crushed grape must, CM; racked must, RM; start of fermentation, SF; tumultuous fermentation, TF; end of fermentation, EF.