

Supplementary Table 3. Colour parameters and protein concentrations (Chardonnay only) of Chardonnay and Shiraz (PB) wines.

^a Chardonnay	Control		LCu		HCu		LSO2		HSO2	
<i>estimate of brown pigments (^b a.u.)</i>										
PCold	0.101 ± 0.002	b	0.114 ± 0.002	a	0.123 ± 0.002	a	0.096 ± 0.006	b	0.104 ± 0.002	b
PB_nonB	0.096 ± 0.102	ab	0.102 ± 0.002	ab	0.102 ± 0.006	a	0.090 ± 0.008	b	0.097 ± 0.002	ab
PB_Bent	0.097 ± 0.104	b	0.104 ± 0.001	b	0.112 ± 0.005	a	0.095 ± 0.005	b	0.098 ± 0.002	b
<i>total phenolics (a.u.)</i>										
PCold	50.8 ± 0.8	a	51.1 ± 0.8	a	50.7 ± 1.5	a	51.8 ± 0.5	a	51.4 ± 0.8	a
PB_nonB	49.6 ± 0.3	a	45.5 ± 0.1	b	43.9 ± 2.4	b	45.5 ± 0.8	b	45.5 ± 1.2	b
PB_Bent	51.8 ± 0.4	a	50.6 ± 1.3	a	50.0 ± 2.9	a	52.0 ± 1.0	a	52.1 ± 1.4	a
<i>total hydroxycinnametes (a.u.)</i>										
PCold	1.449 ± 0.001	b	1.498 ± 0.020	a	1.500 ± 0.037	a	1.433 ± 0.020	b	1.446 ± 0.004	b
PB_nonB	0.569 ± 0.011	a	0.578 ± 0.009	a	0.567 ± 0.039	a	0.551 ± 0.024	a	0.567 ± 0.008	a
PB_Bent	0.595 ± 0.003	a	0.623 ± 0.015	a	0.622 ± 0.037	a	0.588 ± 0.017	a	0.593 ± 0.008	a
<i>total flavonoids (a.u.)</i>										
PCold	49.9 ± 0.8	a	50.2 ± 0.8	a	49.7 ± 1.5	a	50.8 ± 0.5	a	50.5 ± 0.8	a
PB_nonB	49.2 ± 0.3	a	45.1 ± 0.1	b	43.5 ± 2.4	b	45.1 ± 0.8	b	45.1 ± 1.2	b
PB_Bent	51.4 ± 0.4	a	50.2 ± 1.3	a	49.6 ± 2.9	a	51.6 ± 1.1	a	51.7 ± 1.4	a
<i>protein (mg/L)</i>										
PCold	0.0239 ± 9.E-04	a	0.0229 ± 1.E-03	a	0.0239 ± 9.E-04	a	0.0238 ± 5.E-04	a	0.0246 ± 1.E-03	a
PB_nonB	0.0045 ± 6.E-04	b	0.0080 ± 6.E-04	ab	0.0047 ± 3.E-04	b	0.0065 ± 4.E-03	ab	0.0110 ± 4.E-04	a
PB_Bent	0.0128 ± 4.E-04	b	0.0133 ± 3.E-04	ab	0.0136 ± 1.E-03	ab	0.0110 ± 1.E-03	c	0.0144 ± 5.E-04	a
^c Shiraz	Control		LCu		HCu		LSO2		HSO2	
colour density (a.u.)	8.65 ± 0.71	a	8.19 ± 0.32	a	8.35 ± 0.39	a	7.81 ± 0.77	a	8.50 ± 0.76	a
wine colour hue	0.71 ± 0.02	ab	0.68 ± 0.01	b	0.70 ± 0.02	ab	0.72 ± 0.01	a	0.69 ± 0.02	ab
degree of red pigment colouration	18.26 ± 2.03	a	17.01 ± 1.68	a	19.27 ± 0.91	a	16.87 ± 2.09	a	16.58 ± 0.65	a
estimate of SO ₂ resistance pigment (a.u.)	1.70 ± 0.11	a	1.37 ± 0.10	c	1.39 ± 0.08	c	1.47 ± 0.15	bc	1.63 ± 0.12	ab
total red pigments (a.u.)	27.94 ± 2.83	a	28.82 ± 2.12	a	25.52 ± 0.41	a	27.00 ± 1.57	a	28.01 ± 2.07	a
total phenolics (a.u.)	45.32 ± 4.40	a	46.50 ± 4.10	a	41.25 ± 0.79	a	44.18 ± 2.79	a	45.52 ± 2.47	a
total anthocyanins (mg/L)	558.6 ± 56.6	a	576.1 ± 42.5	a	510.2 ± 8.2	a	539.8 ± 31.3	a	559.9 ± 41.4	a
^d chemical age 1	0.31 ± 0.02	a	0.28 ± 0.02	b	0.28 ± 0.01	ab	0.30 ± 0.01	ab	0.30 ± 0.02	ab

^a The significant difference ($P \leq 0.05$) among treatments was calculated across the row.^b a.u. stands for absorbance units.^c Results of Shiraz wines at time point of PB (pre-bottling) only.^d Chemical age 1: the extent of anthocyanin incorporation into polymeric pigments.