



# Influence of Different Defoliation Timings on Quality and Phenolic Composition of the Wines Produced from the Serbian Autochthonous Variety Prokupac (*Vitis vinifera* L.)

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**Table S1.** Content of individual polyphenols (mg/kg of grape seeds and skins, mg/L of wines), total phenolic contents (TPC, g GAE/kg of grape seeds and skins, g GAE/L of wines) and radical scavenging activity (RSA, mmol TE/kg of grape seeds and skins, mmol TE/L of wines).



Table S1

No	Variables used in PCA	wines				seeds				skins			
		control	var. I	var. II	var. III	control	var. I	var. II	var. III	control	var. I	var. II	var. III
1	gallic acid	10.63	8.87	9.46	11.13	258.64	199.14	226.84	165.13	0.15	2.00	--	0.10
2	protocatechuic acid	0.60	0.90	1.08	0.99	0.81	0.38	0.47	0.58	0.26	--	0.03	--
3	<i>p</i> -hydroxyphenylacetic acid	2.00	--	--	0.38	6.93	1.83	2.00	11.83	--	--	--	--
4	gentisic acid	0.15	0.16	0.21	0.22	--	0.14	--	0.16	0.21	0.19	--	--
5	ellagic acid	3.90	2.33	2.95	3.59	618.70	542.27	520.10	613.38	2.66	1.37	1.45	1.03
6	vanillic acid	--	0.11	--	0.18	--	--	--	0.90	--	--	--	--
7	caffeic acid	0.94	0.79	0.83	0.97	--	0.95	--	--	0.28	0.19	0.07	0.12
8	<i>p</i> -coumaric acid	0.33	0.21	0.34	0.39	--	--	--	--	--	--	--	--
9	ferulic acid	--	0.42	--	--	--	--	--	--	--	--	--	--
10	sinapic acid	0.11	--	--	0.72	--	--	--	--	--	--	--	--
11	catechin	8.17	8.53	7.87	7.87	959.06	1215.53	1605.08	881.94	12.78	14.12	15.38	11.38
12	gallo catechin gallate	0.18	0.27	0.37	0.13	5.61	5.06	4.91	8.37	0.54	0.63	0.57	1.53
13	epigallocatechin gallate	0.15	0.34	0.17	0.34	--	--	--	--	0.13	0.36	0.15	0.00
14	kaempferol-3-O-glucoside	--	0.01	--	--	--	--	--	--	1.62	4.06	2.45	3.76
15	quercetin-3-O-galactoside	0.32	1.27	1.29	1.06	0.31	0.33	0.64	0.44	32.93	73.92	56.39	68.36
16	rutin	0.01	0.01	0.02	0.01	--	--	--	--	3.86	13.89	5.44	5.83
17	naringenin	0.00	0.01	0.02	0.02	0.09	--	--	0.20	0.08	0.17	--	0.08
18	hesperetin	--	--	--	0.01	0.12	0.13	0.08	--	3.41	4.71	2.38	3.15
19	luteolin-7-O-glucoside	0.03	0.18	0.09	0.12	0.29	0.29	0.33	0.16	25.45	65.52	42.64	62.27
20	phlorizin	0.36	0.33	0.38	0.37	9.79	9.02	12.79	7.62	0.68	0.17	0.12	0.24
21	TPC	0.86	0.87	0.96	0.97	75.59	65.64	82.31	66.26	12.74	16.91	13.24	14.53
22	RSA	5.32	5.43	6.06	6.00	530.28	495.53	534.68	493.71	78.86	100.51	82.07	92.06