

Table S1- Grape juice basic chemical composition.

| Site | Brix (°) | pH | Titrateable Acidity (g/100 mL) | NOPA (mg/L) | Ammonia (mg/L) | YAN (mg/L) | FSO2 (mg/L) | TSO2 (mg/L) |
|-------------------|-------------|------|-----------------------------------|----------------|-------------------|---------------|----------------|----------------|
| S1 - Rep 1 | 23.70 | 3.94 | 0.40 | 31 | 15 | 43 | 34 | 73 |
| S1 - Rep 2 | 23.60 | 3.92 | 0.38 | 31 | 18 | 46 | 46 | 83 |
| S2 - Rep 1 | 26.80 | 3.71 | 0.39 | 49 | 48 | 88 | 40 | 89 |
| S2 - Rep 2 | 26.90 | 3.70 | 0.40 | 39 | 40 | 72 | 46 | 111 |
| S3 - Rep 1 | 25.20 | 3.75 | 0.44 | 45 | 50 | 86 | 42 | 92 |
| S3 - Rep 2 | 25.50 | 3.75 | 0.45 | 48 | 46 | 86 | 45 | 109 |
| C1 - Rep 1 | 26.50 | 3.88 | 0.35 | 75 | 73 | 135 | 55 | 129 |
| C1 - Rep 2 | 26.70 | 3.83 | 0.35 | 68 | 75 | 130 | 51 | 114 |
| C2 - Rep 1 | 26.00 | 3.90 | 0.30 | 51 | 42 | 86 | 41 | 104 |
| C2 - Rep 2 | 25.10 | 4.00 | 0.35 | 67 | 68 | 123 | 37 | 87 |
| C3 - Rep 1 | 23.00 | 3.66 | 0.42 | 44 | 63 | 96 | 29 | 72 |
| C3 - Rep 2 | 22.80 | 3.60 | 0.45 | 42 | 60 | 91 | 39 | 95 |

Table S2- Wine basic chemical composition.

| Site | Alcohol (% ABV) | Titrateable Acidity (g/100 mL) | pH | Malic Acid (mg/L) | Volatile Acidity (g/100 mL) | Free SO₂ (mg/L) | Total SO₂ (mg/L) |
|-------------------|----------------------------|---|-----------|------------------------------|--|---------------------------------------|--|
| S1 - Rep 1 | 13.68 | 0.58 | 3.94 | 1369 | 0.019 | 37 | 71 |
| S1 - Rep 2 | 13.56 | 0.58 | 3.92 | 1458 | 0.022 | 36 | 73 |
| S2 - Rep 1 | 14.80 | 0.58 | 3.71 | 1031 | 0.023 | 34 | 63 |
| S2 - Rep 2 | 14.90 | 0.59 | 3.70 | 1061 | 0.023 | 36 | 67 |
| S3 - Rep 1 | 14.33 | 0.60 | 3.75 | 1179 | 0.024 | 32 | 67 |
| S3 - Rep 2 | 14.49 | 0.61 | 3.75 | 1262 | 0.027 | 36 | 62 |
| C1 - Rep 1 | 14.60 | 0.57 | 3.88 | 1129 | 0.022 | 31 | 72 |
| C1 - Rep 2 | 14.57 | 0.56 | 3.83 | 1102 | 0.022 | 33 | 72 |
| C2 - Rep 1 | 14.56 | 0.58 | 3.90 | 1054 | 0.023 | 35 | 76 |
| C2 - Rep 2 | 14.17 | 0.57 | 4.00 | 960 | 0.026 | 30 | 68 |
| C3 - Rep 1 | 12.92 | 0.65 | 3.66 | 1030 | 0.044 | 35 | 81 |
| C3 - Rep 2 | 12.83 | 0.65 | 3.60 | 1095 | 0.022 | 36 | 67 |

Table S3 – Grape must weight into each fermentor and volume of wine obtained after pressing

| Site | Weight into fermentor (kg) | Volume Post-Press (L) |
|-------------------|-----------------------------------|------------------------------|
| S1 - Rep 1 | 137.0 | 44.0 |
| S1 - Rep 2 | 139.0 | 44.0 |
| S2 - Rep 1 | 148.0 | 50.0 |
| S2 - Rep 2 | 149.8 | 49.0 |
| S3 - Rep 1 | 125.2 | 40.0 |
| S3 - Rep 2 | 126.4 | 42.0 |
| C1 - Rep 1 | 125.4 | 41.5 |
| C1 - Rep 2 | 122.8 | 41.0 |
| C2 - Rep 1 | 140.2 | 39.0 |
| C2 - Rep 2 | 138.8 | 44.0 |
| C3 - Rep 1 | 119.4 | 35.0 |
| C3 - Rep 2 | 120.4 | 37.0 |