

Supplementary Materials: Exploring Retro-Nasal Aroma's Influence on Mouthfeel Perception of Chardonnay Wines

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Table S1. Summary treatments used to create Chardonnay wines with different mouthfeel qualities.

Treatment	Inoculation timing	Fermentation temp (°C)	Yeast strain ¹	Bacteria Strain
1	Sequential	15	Strain 1	<i>Oenococcus oeni</i> Beta
2	Sequential	21	Strain 1	<i>Oenococcus oeni</i> Beta
3	Sequential ²	15	Strain 2 + Strain 1	<i>Oenococcus oeni</i> Beta
4	Sequential ²	21	Strain 2 + Strain 1	<i>Oenococcus oeni</i> Beta
5	Co-innoculated	15	Strain 1	<i>Oenococcus oeni</i> Beta
6	Co-innoculated	21	Strain 1	<i>Oenococcus oeni</i> Beta
7	Co-innoculated ²	15	Strain 2 + Strain 1	<i>Oenococcus oeni</i> Beta
8	Co-innoculated ²	21	Strain 2 + Strain 1	<i>Oenococcus oeni</i> Beta

Sequential refers to malolactic fermentation occurring after primary alcoholic fermentation. Co-innoculation refers to malolactic fermentation and alcoholic fermentation occurring at the same time. ¹ Strain 1—*Saccharomyces cerevisiae* strain D47, strain 2—Prelude™ (*Torulaspora delbrueckii*); ² Prelude was inoculated 48 h prior to the start of alcoholic fermentation.

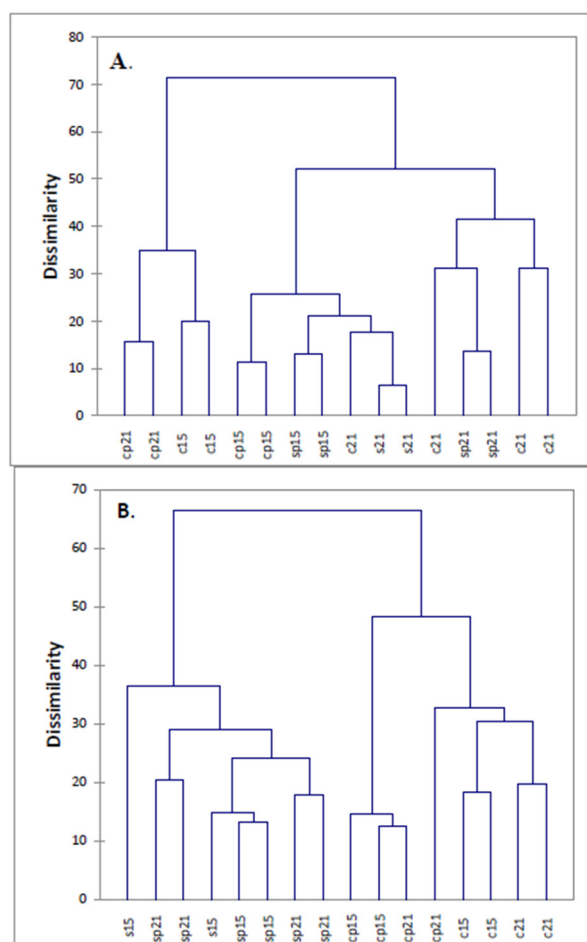


Figure S1. Dissimilarity dendrograms from hierarchical agglomerative clustering analysis based on mouthfeel characteristics that show wine replicates; A (+R), B (-R).