



Figure S1: Flowchart of fixed-time point evaluation procedure, as seen in Fryer (2021)

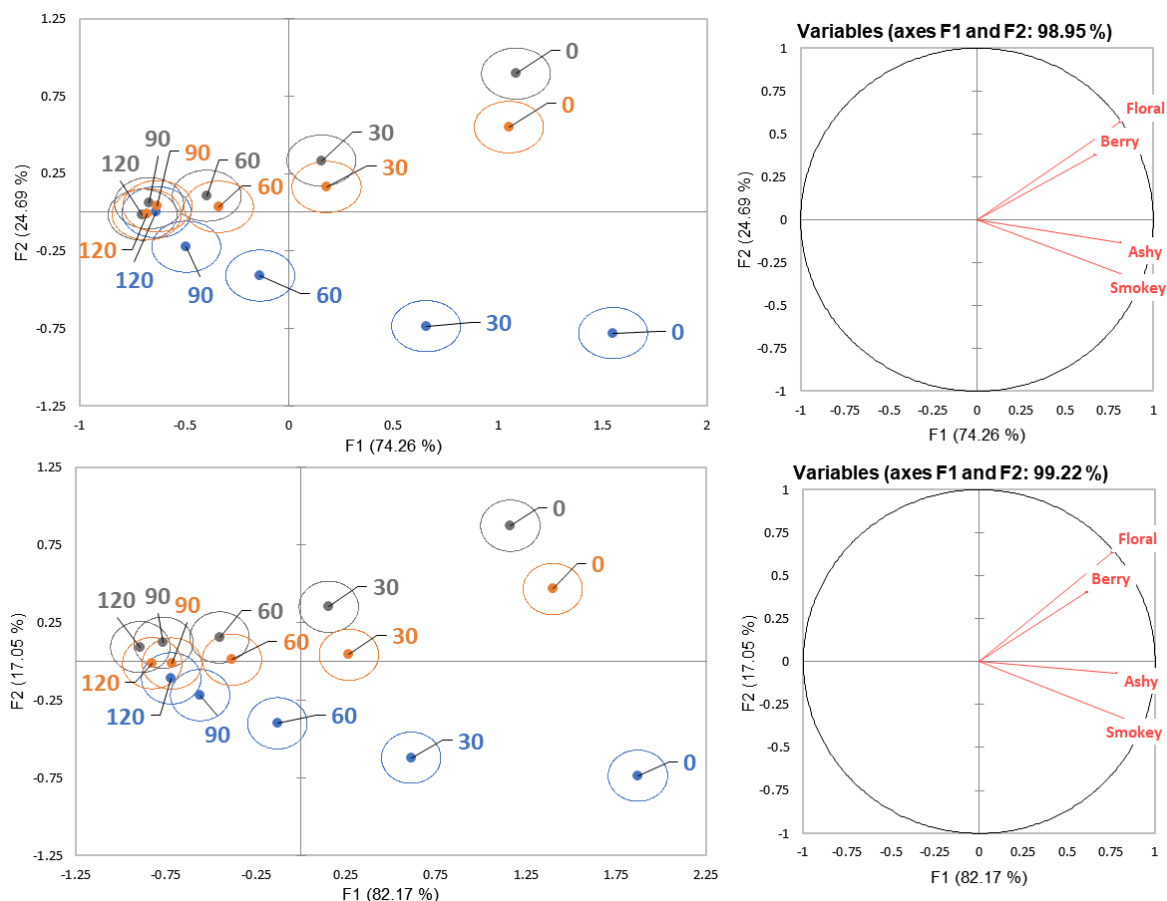


Figure S2: Separation of high smoke phenol (blue), moderate smoke phenol (orange), and low smoke phenol (grey) wines in 30 s intervals based on DA for the ethanol (A) and lipid (B) rinse systems. Ellipses represent a 95% confidence interval around the means

Table S1: Summary of significance of wine and position within set (1, 2, or 3) according to a two-way ANOVA from the intensity ratings at T=0 s for smoke related attributes (Smokey and Ashy)

	Pectin		Ethanol		Lipid		Glucose	
	Ashy	Smokey	Ashy	Smokey	Ashy	Smokey	Ashy	Smokey
Wine	***	***	***	***	***	***	***	***
Position	NS	NS	NS	NS	NS	NS	NS	NS
Wine*Position	NS	NS	NS	NS	NS	NS	NS	NS

(NS) no significance, (^) significance, 0.1, (*) significance, $p < 0.05$, (**) significance, $p < 0.01$, (***) significance, $p < 0.001$

Table S2: Summary of significance of rinse according to a MANOVA from the intensity ratings of at T=0 s for all attributes at an $\alpha=0.05$

	High Smoke	Moderate Smoke	Low Smoke
Rinse	NS	NS	NS