Supplementary Material

# Supplementary Data

## Tables

Supplementary Table 1. The basic physicochemical indicators of wine from Cabernet Gernischet vineyards

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Vineyard | Alcohol (Vol %) | Reducing sugar/(g·L-1) | Titratable acidity/(g·L-1) | Malic acid /(g·L-1) | Lactic acid /(g·L-1) | Tartaric acid /(g·L-1) | pH | Volatile acid /(g·L-1) | Total polyphenol /(g·L-1) |
| DWK | 11.11±0.04f | 1.07±0.15e | 4.94±0.01e | 1.40±0.03ab | 0.86±0.05b | 0.83±0.03f | 3.87±0.00a | 0.36±0.03c | 1.02±0.02e |
| ZBB | 12.44±0.08d | 1.13±0.12e | 5.40±0.02b | 1.53±0.10a | 0.77±0.06bc | 1.55±0.01b | 3.77±0.02c | 0.29±0.04d | 1.33±0.09cd |
| YQY | 13.53±0.12b | 1.77±0.15c | 4.70±0.02f | 0.83±0.03d | 1.23±0.03a | 1.41±0.01c | 3.87±0.01a | 0.35±0.01c | 1.77±0.01a |
| HYT | 12.63±0.11d | 1.43±0.12d | 4.32±0.02g | 0.46±0.03e | 1.17±0.03a | 1.13±0.01e | 3.81±0.01b | 0.32±0.01cd | 1.27±0.02d |
| SX | 12.24±0.09e | 1.63±0.15cd | 6.03±0.01a | 1.13±0.05c | 0.25±0.05e | 1.25±0.02d | 3.59±0.01e | 0.58±0.01a | 1.08±0.01e |
| BHZ | 12.85±0.02c | 2.13±0.06b | 5.13±0.02d | 0.77±0.02d | 0.67±0.01d | 0.84±0.02f | 3.83±0.01b | 0.51±0.03b | 1.49±0.02b |
| HD | 14.15±0.10a | 2.60±0.10a | 5.24±0.02c | 1.27±0.03bc | 0.68±0.02cd | 1.75±0.01a | 3.70±0.01d | 0.33±0.01cd | 1.43±0.02bc |

Note: Different small letters in the same column mean a significant difference at *P* < 0.05 among vineyards according to Tukey’s test.

Supplementary Table 2. The sensory evaluation of wine from Cabernet Gernischet vineyards

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Vineyard | Appearance | | | | Flavor and aroma | | | Mouthfeel | | | | | | | Total score | Overall rating |
| Clarity | Brightness | Hue | Chroma | Purity | Intensity | Elegance | Sweetness | Acidity | Bitter | Astringency | Alcohol | Harmony | Aftertaste |
| DWK | 7.46±0.78a | 7.15±0.90a | 2.69±1.18a | 7.15±1.57a | 6.85±0.90a | 6.46±1.20a | 6.62±1.33a | 4.38±2.66a | 5.46±1.94a | 4.00±2.00a | 5.23±1.74a | 5.08±1.80a | 6.23±1.24a | 5.00±1.78a | 79.77 | good |
| ZBB | 7.38±0.77a | 7.31±1.03a | 2.08±1.12a | 6.92±1.50a | 6.69±1.11a | 6.77±1.36a | 6.77±1.42a | 4.15±2.85a | 5.85±2.08a | 4.46±1.98a | 6.15±1.41a | 5.00±1.78a | 6.00±1.35a | 5.85±1.82a | 81.38 | excellent |
| YQY | 7.46±0.78a | 7.08±0.86a | 1.69±1.03a | 7.15±1.63a | 6.46±1.39a | 6.54±1.39a | 6.77±1.48a | 4.00±2.58a | 6.15±1.82a | 4.85±2.08a | 6.54±0.88a | 5.46±1.66a | 6.38±1.26a | 5.92±1.55a | 82.46 | excellent |
| HYT | 7.770.73a | 7.38±1.04a | 2.08±1.26a | 7.23±1.17a | 5.08±1.93ab | 5.54±1.76a | 4.77±2.05ab | 3.08±1.93a | 5.62±2.10a | 4.62±2.06a | 5.31±2.06a | 5.69±1.70a | 4.85±1.82ab | 5.00±1.73a | 74.00 | good |
| SX | 7.54±0.88a | 7.31±1.11a | 2.38±1.04a | 7.00±1.68a | 5.85±1.99ab | 5.85±1.99a | 5.31±2.36ab | 3.69±2.43a | 5.46±1.61a | 5.08±2.06a | 5.85±1.46a | 4.92±1.89a | 5.46±1.81ab | 5.08±1.44a | 76.77 | good |
| BHZ | 7.54±0.78a | 7.15±0.69a | 2.54±1.13a | 7.08±1.50a | 5.92±1.80ab | 6.23±1.96a | 5.62±2.22ab | 3.85±2.54a | 5.38±1.85a | 4.46±1.94a | 5.08±1.55a | 4.77±1.59a | 5.31±1.65ab | 5.08±1.61a | 76.00 | good |
| HD | 7.38±0.77a | 7.23±0.83a | 2.77±1.36a | 6.85±1.41a | 4.23±1.96b | 5.92±2.06a | 3.92±2.14b | 2.92±1.93a | 5.38±2.29a | 4.46±2.03a | 4.62±2.06a | 5.00±1.96a | 3.77±1.69b | 4.54±1.90a | 69.00 | acceptable |

Note: Different small letters in the same column mean a significant difference at *P* < 0.05 among vineyards according to Tukey’s test; Overall score of 80 or greater is considered excellent, greater than 70 (inclusive) but less than 80 is considered good, greater than 60 (inclusive) but less than 70 is considered acceptable, below 60 is considered unqualified.