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CORRECTION
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Corrigendum: Investigating the Effect of Selected Non-*Saccharomyces* Species on Wine Ecosystem Function and Major Volatiles

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A Corrigendum on

Investigating the Effect of Selected Non-*Saccharomyces* Species on Wine Ecosystem Function and Major Volatiles

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In the original article, there was a mistake in **Figure 2** as published. The order of the graphs (A–H) is incorrect and does not match the caption nor the in-text citation. The corrected **Figure 2** appears below.

The authors apologize for this error and state that this does not change the scientific conclusions of the article in any way. The original article has been updated.

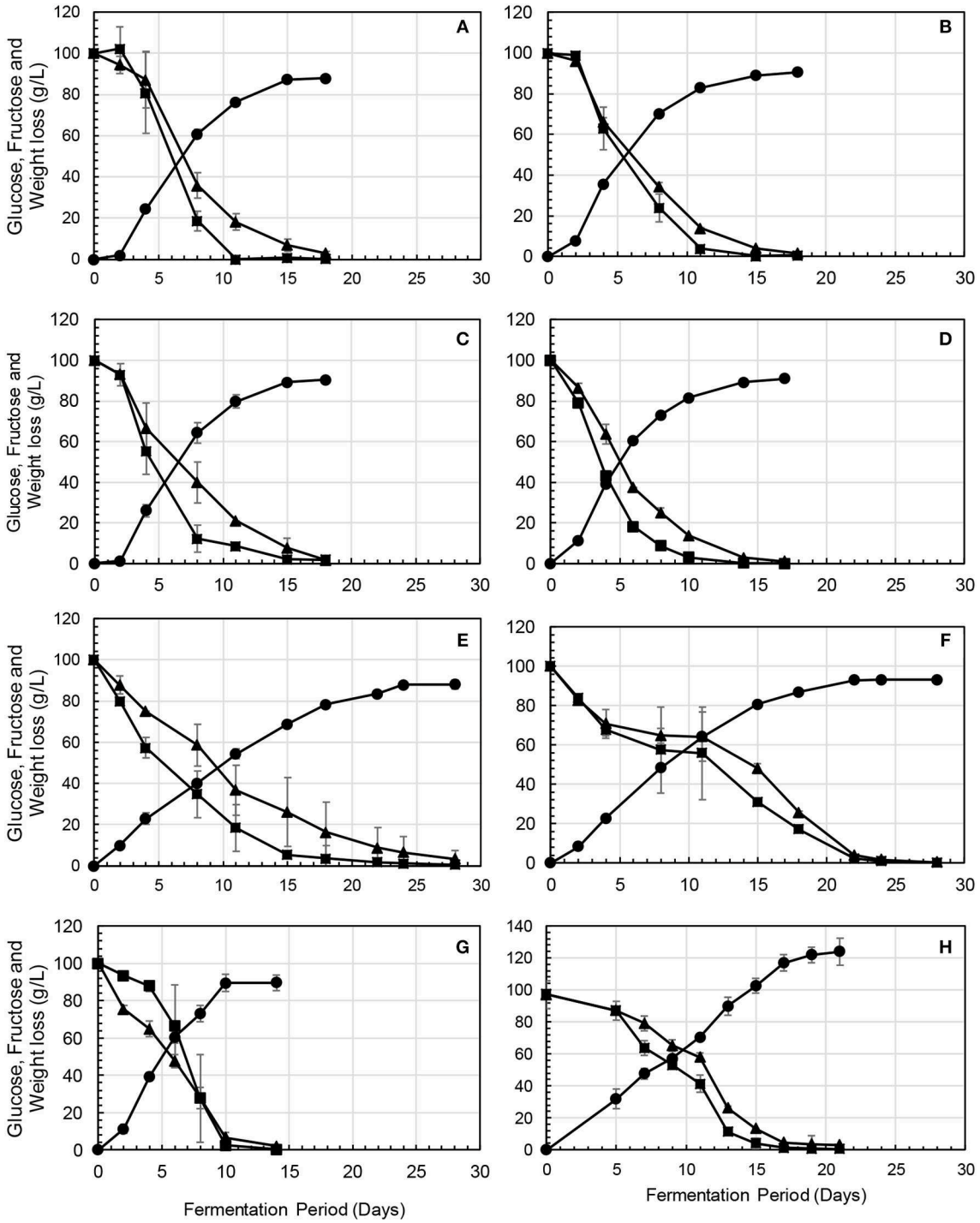

FIGURE 2 | Fermentation profiles showing the kinetics of sugar consumption [fructose (▲) and glucose (■)] and CO_2 release [weight loss (●)], in **(A)** *Mp*-dose, **(B)** *Cp*-dose, **(C)** *Pt*-dose, **(D)**, *Wa*-dose, **(E)** *Hv*-dose, **(F)** *Lt*-dose, **(G)** *Sb*-dose, and **(H)** NS-SC, in which *Metschnikowia pulcherrima* (*Mp*), *Pichia terricola* (*Pt*), *Wickerhamomyces anomalus* (*Wa*), *Hanseniaspora vineae* (*Hv*), *Lachancea thermotolerans* (*Lt*), and *Starmerella bacillaris* (*Sb*) were inoculated at high levels in the respective treatments, while in the NS-SC treatment they were all inoculated at 10^6 cfu/mL with *Saccharomyces cerevisiae* (SC) at 10^4 cfu/mL.