

Supplemental Data for:

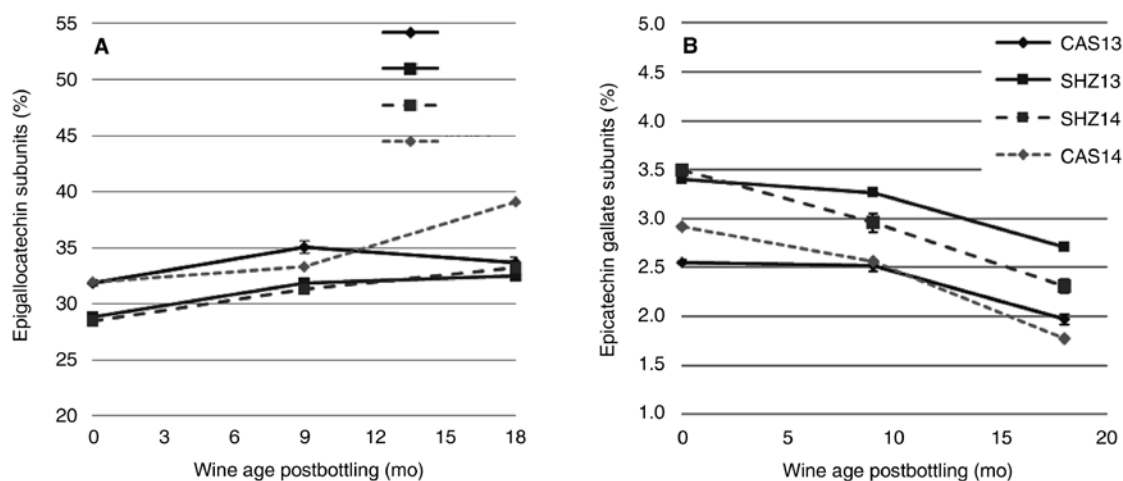
McRae JM, Mierczynska-Vasilev A, Soden A, Barker AM, Day MP and Smith PA. 2017.

Effect of commercial-scale filtration on sensory and colloidal properties of red wines over 18 months bottle aging.

Am J Enol Vitic 68:263-274. doi: 10.5344/ajev.2017.16095.

Supplemental Table 1 Composition of reference standards evaluated by panelists for the sensory attributes aroma (A) and palate (P), which includes aftertaste (AT) characteristics. All standards were added to 30 mL NV Dry Red Cask bag-in-box wine unless otherwise noted.

Attribute	Composition of standard
Red fruits (A, P)	Frozen raspberries (3x chopped), Sara Lee
Dark fruits (A, P)	Frozen blackberry (3x chopped), Sara Lee
Confection (A, P)	Red lolly (1x chopped), Allens, no wine
Floral (A)	Linalool (40 µL, 100 mg/L), 2-phenyl ethanol (25 µL, 200 mg/L)
Green (A, P)	1x fresh tomato stalk, fresh green beans (4 × 1 cm)
Mint/Eucalypt (A)	Fresh mint (2 × 0.5 × 0.5 cm), eucalyptus leaf (1 crushed)
Vegetal (A)	Vegetable water (1 tsp canned mixed vegetables, Edgell)
Vanilla (A, P)	Vanilla paste (¼ tsp), Queens
Sweet spice (A, P)	Cinnamon, nutmeg, mixed spice (1/8 tsp), 1x clove
Wood (A, P)	¼ tsp French oak chips
Earthy (A)	Geosmin (4 mg/L, 30 µL)
Barnyard (A)	<i>p</i> -cresol (40 µL), 4-methyl phenol (5.11 g/L)
Plastic (A)	30 µL dichlorophenol
Pungent (A)	4 mL ethanol



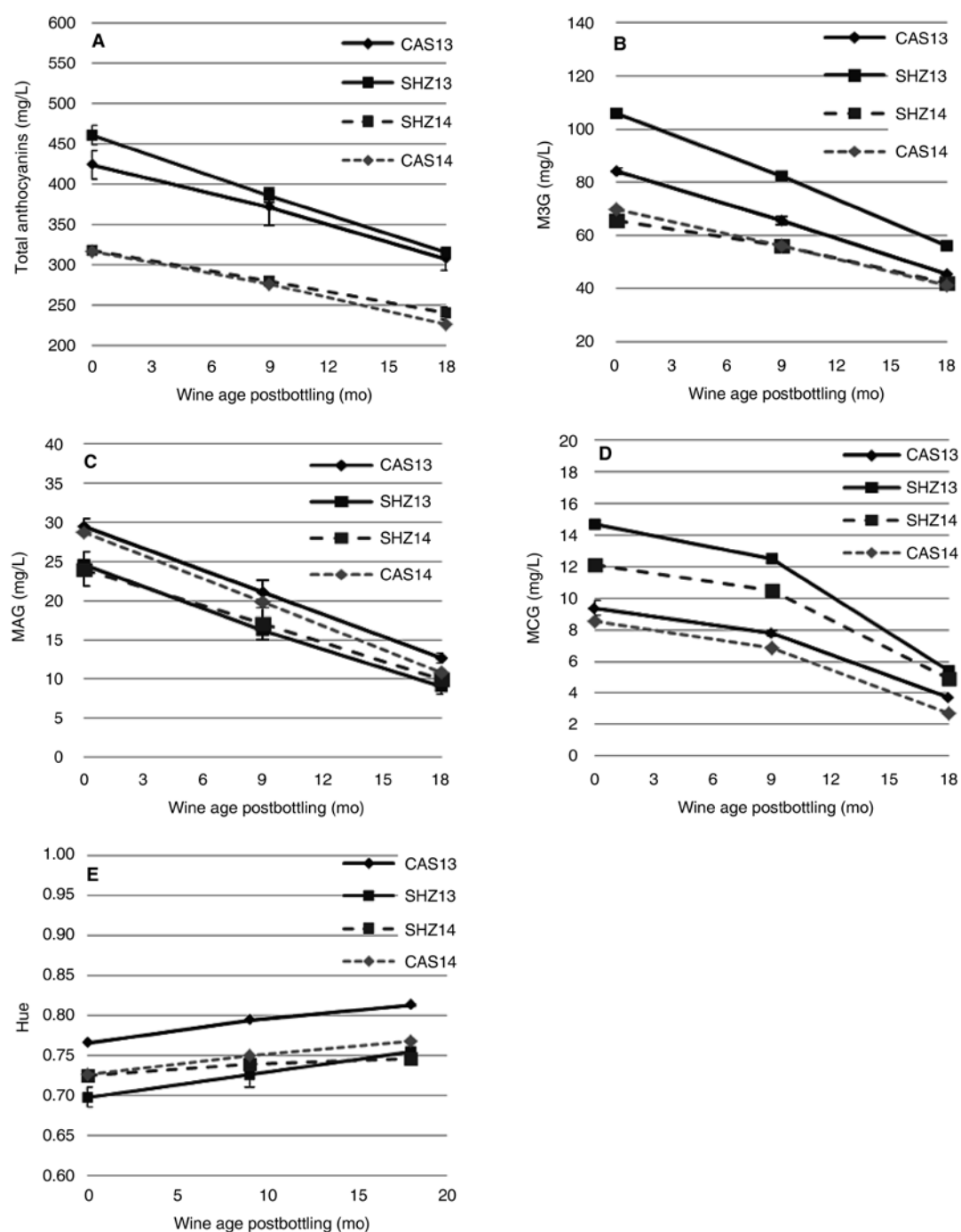
Supplemental Figure 1 Characteristics of tannins in each wine (CAS13, Cabernet Sauvignon 2013; SHZ13, Shiraz 2013; SHZ14, Shiraz 2014; CAS14, Cabernet Sauvignon 2014) at 0, 9, and 18 mos bottle aging. (A) percent epigallocatechin subunits (%EG) and (B) percent epicatechin gallate subunits (%ECG). Results are presented as the mean of triplicate analysis on triplicate bottles of PreX, PostX, and 0.45-µm samples (27 values) ± one standard deviation.

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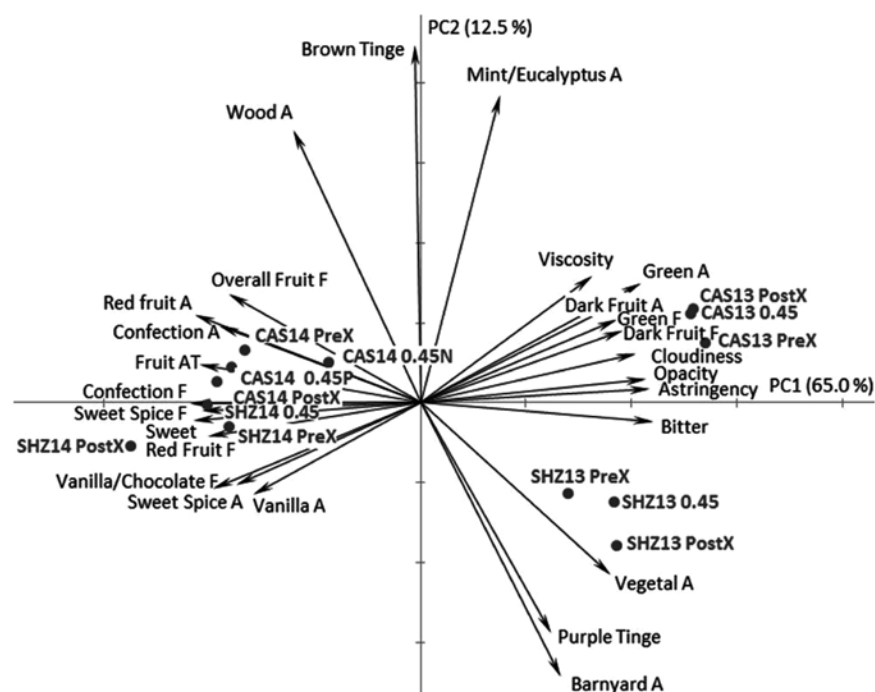
Supplemental Figure 2 Color attributes of each wine (CAS13, Cabernet Sauvignon 2013; SHZ13, Shiraz 2013; SHZ14, Shiraz 2014; CAS14, Cabernet Sauvignon 2014) over 18 mos of bottle aging measured using Somers color measures and HPLC analysis. (A) total anthocyanins, (B) malvidin-3-glucoside (M3G), (C) malvidin-acetyl-glucoside (MAG), (D) malvidin-coumaroyl-glucoside (MCG), and (E) hue. Results are shown as the mean of duplicate analysis on triplicate bottles for PreX, PostX, and Post 0.45- μ m samples for each wine (18 values) \pm one standard deviation.

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Supplemental Figure 3 Principal component analysis for the sensory attributes (aroma [A], flavor [F], texture, or appearance) of the selected wines at 18 mos, including samples pre- and post-crossflow and post-0.45 μ m filtration.