

Supplemental Data for:

Niimi J, Boss PK, Jeffery D and Bastian SEP. 2017.

Linking sensory properties and chemical composition of *Vitis vinifera* cv. Cabernet Sauvignon grape berries to wine.

Am J Enol Vitic 68:357-368. doi: 10.5344/ajev.2017.16115.

Supplemental Table 1 Summary of harvest dates, berry sensory assessment (BSA) period, winemaking start dates, and wine sensory assessment periods for the 25 Cabernet Sauvignon samples from each of two vintages (2014 and 2015) across eight locations in South Australia.

Sample ^a	2014				2015			
	Harvest date	BSA training and assessment period	Winemaking start date	Wine training and assessment period	Harvest date	BSA training and assessment period	Winemaking start date	Wine training and assessment period
BV1	13 Mar	06 Feb to 17 Apr	14 Mar	01 Oct to 14 Nov 14	19 Feb	30 Jan to 30 Mar	20 Feb	4 Apr 16 to 11 May 16
BV2	26 Mar		27 Mar		19 Feb		20 Feb	
CV1	06 Mar		07 Mar		19 Feb		20 Feb	
CV2	06 Mar		07 Mar		19 Feb		20 Feb	
CWA1	16 Apr		17 Apr		–		–	
CWA2	16 Apr		17 Apr		20 Mar		21 Mar	
CWA3	09 Apr		10 Apr		26 Mar		27 Mar	
CWA5	16 Apr		17 Apr		20 Mar		21 Mar	
CWA6	–		–		26 Mar		27 Mar	
EV1	01 Apr		02 Apr		26 Feb		27 Feb	
EV2	06 Apr		07 Apr		26 Feb		27 Feb	
LC1	14 Mar		05 Mar		23 Feb		24 Feb	
LC2	14 Mar		05 Mar		23 Feb		24 Feb	
McV1	12 Mar		13 Mar		20 Feb		21 Feb	
McV2	12 Mar		13 Mar		20 Feb		21 Feb	
RVL3	04 Mar		05 Mar		25 Feb		26 Feb	
RVL4	06 Feb		07 Feb		12 Feb		13 Feb	
RVL6	11 Mar		12 Mar		25 Feb		26 Feb	
RVL7	11 Mar		12 Mar		12 Feb		13 Feb	
RVL10	07 Mar		08 Mar		25 Feb		26 Feb	
RVL11	04 Mar		05 Mar		18 Feb		19 Feb	
RVL12	04 Mar		05 Mar		18 Feb		19 Feb	
RVL13	07 Mar		08 Mar		18 Feb		19 Feb	
RVL14	06 Feb		07 Feb		12 Feb		13 Feb	
WBY1	09 Apr		10 Apr		20 Mar		21 Mar	
WBY2	09 Apr		10 Apr		26 Mar		27 Mar	

^aBV1, BV2: Barossa Valley (two parcels); CV1, CV2: Clare Valley (two parcels); CWA1, CWA2, CWA3, CWA5, CWA6: Coonawarra (four parcels; in vintage 2015, CWA4 was replaced by CWA6 because the former was unavailable); EV1, EV2: Eden Valley (two parcels); McV1, McV2: McLaren Vale (two parcels); LC1, LC2: Langhorne Creek (two parcels); RVL3, RVL4, RVL6, RVL7, RVL10, RVL11, RVL12, RVL13, RVL14: Riverland (nine parcels); and WBY1, WBY2: Wrattonbully (two parcels).

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Supplemental Table 2 Chemical and physical analyses of the 25 Cabernet Sauvignon grape samples from eight regions across South Australia showed significant differences ($p < 0.001$) for all measured parameters.^a

Sample ^b	Ph_Color	Ph_Firmness	Ph_Pedicel removal	P_Juiciness	P_Detachability	P_Acidity	P_Red Confectionary	P_Dried Fruit	P_Tropical	SK_Vegetal green	SK_Disintegration
BV1	131.1	110.9	64.7	92.4	44.4	55.1	38.3	38.7	30.3	46.6	67.1
BV2	130.5	96.6	44.2	92.8	46.1	62.9	48.4	54.5	41.6	42.1	59.6
CV1	132.8	124.9	73.1	70.8	75.9	85.1	32.7	31.4	35.4	55.9	64.8
CV2	131.3	117.2	66.3	81.4	71.4	72.4	43.8	31.2	35.1	38.2	62.5
CWA1	129.6	118.2	59.5	88.6	50.6	83.6	44.2	35.5	42.5	68.7	71.1
CWA2	131.4	109.5	49.3	94.9	41.8	78.3	50.4	48.3	40.9	66.4	72.2
CWA3	130.4	114.4	60.4	88.7	58.3	75.9	45.1	44.4	44.4	63.4	75.2
CWA5	130.4	111.5	59.7	91.9	50.3	82.9	45.1	35.3	50.8	58.6	68.9
EV1	130.1	109.4	67.3	84.3	61.4	76.4	62.9	59.5	42.6	48.7	71.3
EV2	131.6	103.2	53.7	84.1	68.4	66.4	41.7	35.1	47.6	40.7	63.1
LC1	132.2	107.6	61.7	83.4	69.0	73.4	38.1	44.9	39.1	39.5	65.0
LC2	131.1	112.3	66.7	83.3	76.9	67.4	48.6	49.6	42.6	37.9	67.9
McV1	124.5	89.1	58.1	83.5	74.1	69.9	36.7	41.1	33.6	36.1	61.1
McV2	130.3	86.7	56.1	94.0	55.6	51.8	38.9	50.8	35.4	31.4	65.4
RVL3	128.9	103.8	55.6	85.7	69.9	46.4	29.4	41.4	30.8	25.9	59.4
RVL4	132.8	96.1	67.5	98.3	77.1	49.1	33.6	57.8	31.0	60.0	63.6
RVL6	129.6	92.9	55.4	99.6	54.4	40.9	39.3	53.3	24.1	26.4	62.8
RVL7	123.1	103.6	68.1	83.3	73.3	76.1	43.4	32.0	30.9	36.3	76.1
RVL10	111.1	106.7	72.9	95.9	70.5	81.1	43.1	44.2	32.6	33.9	67.9
RVL11	128.5	105.4	62.9	104.2	63.5	57.1	35.1	39.0	34.6	42.0	70.4
RVL12	130.4	108.5	51.8	102.5	72.1	79.2	49.0	41.4	39.1	34.9	76.4
RVL13	123.9	109.5	61.0	85.3	68.2	62.7	28.2	43.0	31.7	42.4	74.2
RVL14	130.1	85.1	45.7	86.9	62.1	74.4	38.0	61.7	28.9	56.9	73.4
WBY1	130.9	110.6	50.9	95.7	49.4	60.4	48.1	50.1	42.4	49.9	75.9
WBY2	131.6	101.1	52.2	105.4	38.5	81.4	48.1	36.7	46.1	61.2	71.4
P value	<0.001	<0.001	0.028	0.001	0.002	<0.001	0.033	0.006	0.012	<0.001	0.032

Sample ^b	SD_Astringency crushed	SD_Bitterness	SD_Tannic intensity	Brix	pH	Titrateable acidity	Deformability	Color anthocyanins mg/g	Tannin	Total phenolics per g berry wt
BV1	94.9	74.9	90.0	22.9	3.84	6.08	1.1	1.57	5.29	1.79
BV2	102.9	72.4	103.6	23.6	3.65	7.06	1.3	1.46	6.08	1.91
CV1	104.3	94.1	104.9	23.8	3.69	6.01	1.3	1.94	6.53	2.29
CV2	106.9	87.2	108.2	24.2	3.76	5.83	1.3	1.86	6.48	2.07
CWA1	105.8	60.4	105.7	24.2	3.46	6.30	1.1	2.05	6.12	1.96
CWA2	101.8	71.5	103.9	23.9	3.59	6.55	1.2	2.20	4.53	1.97
CWA3	100.7	88.0	103.9	23.6	3.64	6.17	1.1	1.96	4.84	1.77
CWA5	94.5	58.1	101.1	22.8	3.48	6.99	1.1	1.69	4.71	1.74
EV1	99.9	61.1	95.6	25.1	3.73	6.74	1.1	1.65	5.62	1.89
EV2	94.1	63.0	97.1	24.7	3.72	6.37	1.2	1.40	4.29	1.49
LC1	92.0	72.1	94.4	23.5	3.73	6.27	1.3	1.87	4.85	1.75
LC2	103.5	76.1	99.1	23.7	3.74	6.27	1.4	1.54	4.29	1.58
McV1	94.3	82.4	93.2	24.6	3.87	6.21	1.5	1.69	5.08	1.81
McV2	88.4	58.2	87.6	25.2	3.71	6.33	1.2	1.90	4.73	1.89
RVL3	71.9	40.7	79.3	22.3	3.95	5.20	1.5	1.04	4.01	1.33
RVL4	90.2	79.4	94.7	23.8	3.78	5.66	1.7	1.16	4.85	1.36
RVL6	87.6	57.8	94.2	23.9	3.86	5.79	1.4	0.96	4.50	1.37
RVL7	88.1	53.4	95.1	23.5	3.77	6.02	1.2	1.23	4.79	1.45
RVL10	96.6	73.9	94.5	23.0	3.62	7.11	1.2	1.11	3.76	1.45
RVL11	75.9	41.4	80.2	22.8	3.88	5.24	1.2	1.25	3.95	1.57
RVL12	95.2	72.1	92.0	24.3	3.78	6.38	1.2	1.21	3.85	1.50
RVL13	88.3	50.3	84.3	23.3	3.79	6.38	1.3	1.14	3.93	1.63
RVL14	98.5	87.6	100.4	24.8	3.71	6.20	1.8	0.88	4.57	1.32
WBY1	100.9	80.1	100.7	25.2	3.94	4.91	1.1	2.06	4.63	1.67
WBY2	98.2	73.7	100.3	25.3	3.72	6.26	1.2	2.11	4.94	1.81
P value	0.004	<0.001	0.018	<0.001	<0.001	<0.001	<0.001	<0.001	<0.001	<0.001

^aP: pulp; Ph: physical; SD: seeds; SK: skins.

^bBV1, BV2: Barossa Valley (two parcels); CV1, CV2: Clare Valley (two parcels); CWA1, CWA2, CWA3, CWA5, CWA6: Coonawarra (four parcels; in vintage 2015, CWA4 was replaced by CWA6 because the former was unavailable); EV1, EV2: Eden Valley (two parcels); McV1, McV2: McLaren Vale (two parcels); LC1, LC2: Langhorne Creek (two parcels); RVL3, RVL4, RVL6, RVL7, RVL10, RVL11, RVL12, RVL13, RVL14: Riverland (nine parcels); and WBY1, WBY2: Wrattonbully (two parcels).

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Supplemental Table 3 Chemical and physical variables of the 25 Cabernet Sauvignon grape samples from eight regions across South Australia analyzed with one-way ANOVA were significantly different ($p < 0.001$) across samples for all measurements.^a

Sample ^b	Ph_Color	Ph_Firmness	Ph_Pedice removal	P_Juiciness	P_Gelatinous	P_Sweet	P_Acidity	P_Jam	P_Dark Berry	P_Dried Fruit	P_Green
BV1	130.3	85.9	48.1	88.0	52.1	83.0	64.5	28.3	75.5	32.1	54.1
BV2	131.8	69.3	46.3	88.8	54.9	83.7	68.5	37.5	78.2	35.4	38.7
CV1	132.8	65.3	34.1	77.3	42.3	97.4	53.8	45.6	77.5	46.3	21.3
CV2	130.2	55.5	41.9	69.0	48.7	100.4	45.4	58.9	71.1	61.8	27.0
CWA2	131.6	114.3	39.2	102.7	51.4	87.1	73.8	39.0	80.2	36.0	33.1
CWA3	132.2	103.7	43.1	82.7	58.1	93.6	63.6	41.9	74.1	25.4	26.6
CWA5	130.1	114.6	56.4	90.8	51.6	72.1	69.8	32.2	77.8	27.0	33.3
CWA6	133.8	108.2	39.4	87.0	56.4	91.3	64.8	38.3	76.4	25.7	37.1
EV1	132.5	81.1	52.9	80.9	62.1	85.5	63.8	32.9	80.6	24.0	39.1
EV2	132.4	103.8	50.9	88.0	58.1	78.6	68.2	22.3	73.5	24.0	64.6
LC1	132.0	65.8	37.6	67.7	57.1	96.9	44.5	43.4	85.6	41.7	20.4
LC2	132.5	92.7	36.5	73.7	56.6	89.4	54.6	27.7	82.9	26.5	28.2
McV1	133.0	45.0	38.1	61.8	58.7	100.7	48.1	49.2	90.9	49.9	18.1
McV2	132.6	66.5	43.0	72.0	68.7	100.7	50.5	48.2	88.9	44.6	19.7
RVL3	132.9	115.4	54.5	90.2	49.9	103.1	44.8	29.4	89.0	23.5	20.4
RVL4	131.0	107.7	35.9	80.4	47.4	89.2	50.0	34.6	77.9	36.9	26.0
RVL6	126.9	121.9	55.5	92.4	46.0	97.0	38.5	29.1	82.6	21.8	21.0
RVL7	132.3	116.4	46.5	73.4	39.6	84.9	40.4	40.8	71.9	36.7	26.2
RVL10	115.2	117.7	62.4	87.5	54.8	86.9	58.4	28.8	82.2	16.4	24.6
RVL11	123.6	127.0	68.7	77.0	44.6	77.3	58.8	26.0	72.8	25.4	34.1
RVL12	127.1	102.9	50.4	94.7	42.6	96.2	56.7	33.1	84.8	35.4	42.4
RVL13	128.1	99.8	57.5	71.0	52.6	100.7	47.3	48.2	82.1	42.4	22.9
RVL14	132.7	96.5	44.7	80.5	48.0	89.7	46.6	42.6	75.3	41.1	21.2
WBY1	133.0	103.5	54.7	91.3	51.2	96.7	49.9	46.0	85.3	31.4	17.1
WBY2	133.6	112.4	39.7	86.9	59.9	93.1	57.2	36.3	81.6	26.2	23.9
P value	<0.001	<0.001	<0.001	<0.001	0.042	0.001	<0.001	0.011	0.019	<0.001	<0.001

Sample ^b	SK_Acidity	SK_Dark Berry	SK_Dried Fruit	SK_Vegetal green	SK_Thickness	SK_Bitter	SK_Astringency	SK_Disintegra- tion	SK_Tannic	SK_Resalivation	SD_Color
BV1	44.2	68.8	33.0	66.2	75.9	34.1	76.3	52.8	72.1	78.9	63.8
BV2	44.6	64.8	36.3	66.4	78.6	41.0	69.7	50.3	74.0	81.9	63.1
CV1	34.1	74.0	48.1	33.6	58.0	27.7	56.4	43.2	61.3	66.0	70.3
CV2	40.3	71.2	65.7	41.3	69.3	31.1	79.1	44.0	68.3	83.1	75.8
CWA2	42.7	51.4	24.2	61.8	97.3	54.7	77.0	62.9	68.9	91.8	81.5
CWA3	30.9	63.5	26.4	40.1	76.0	54.9	78.6	62.3	68.4	81.3	90.5
CWA5	36.5	57.9	33.3	42.1	79.7	42.6	64.8	56.8	63.0	77.2	77.9
CWA6	37.8	59.9	21.6	49.1	81.2	44.3	73.0	62.1	68.9	80.7	90.6
EV1	48.9	61.0	31.8	55.7	75.5	44.2	83.1	55.6	81.0	85.1	78.6
EV2	40.7	48.5	20.1	78.3	83.3	36.4	76.4	59.6	72.2	80.6	64.9
LC1	29.8	73.5	39.6	42.7	64.3	27.7	64.2	45.9	62.6	71.5	79.9
LC2	32.0	60.6	27.6	48.1	62.3	33.6	71.9	49.1	71.2	81.8	72.1
McV1	33.6	81.1	52.7	40.1	58.0	29.2	61.3	40.5	61.3	61.1	76.8
McV2	31.5	65.0	46.9	42.0	64.1	30.4	66.3	49.3	66.1	66.6	82.4
RVL3	26.0	69.1	24.8	27.3	70.2	34.7	75.4	53.0	69.9	81.1	104.1
RVL4	37.2	70.5	37.3	39.8	75.5	33.5	68.1	57.5	77.0	87.7	63.9
RVL6	25.2	68.1	27.5	26.0	60.1	28.7	56.8	51.0	61.6	73.1	96.0
RVL7	31.9	68.5	40.7	40.5	68.0	25.1	55.1	48.0	72.9	76.6	77.5
RVL10	42.5	56.2	18.8	39.9	65.4	32.7	75.6	51.5	71.9	76.8	87.3
RVL11	31.7	66.0	32.3	37.5	64.2	30.7	63.2	57.7	64.1	71.8	76.9
RVL12	39.5	60.5	34.3	50.7	76.5	37.3	78.1	52.2	79.1	90.3	75.4
RVL13	36.5	73.6	60.2	30.4	65.7	29.1	73.9	50.2	75.9	83.8	85.6
RVL14	36.2	70.1	46.4	44.5	75.3	32.1	60.2	49.1	74.9	76.6	67.9
WBY1	33.3	69.2	33.0	44.6	67.9	38.6	61.9	53.0	54.7	75.8	93.5
WBY2	28.2	69.5	29.3	32.4	64.8	45.9	67.0	56.4	60.8	75.9	88.6
P value	0.021	0.005	<0.001	<0.001	<0.001	<0.001	<0.001	0.009	0.013	0.01	<0.001

Sample ^b	SD_Herb Green	SD_Tannic	Brix	pH	TA	Deformability	Anthocyanins	Total phenolics	Total tannin
BV1	24.2	79.9	24.87	3.66	5.48	2	1.42	1.48	5.95
BV2	22.8	84.0	25.38	3.66	6.37	2.75	1.41	1.44	5.45
CV1	24.6	77.8	26.65	3.63	4.67	2.22	1.52	1.7	7.33
CV2	27.4	82.2	25.94	3.58	5.51	2.13	1.65	1.69	7.41
CWA2	31.7	59.2	24.05	3.67	5.47	1.53	1.74	1.35	4.84
CWA3	31.5	73.2	25.23	3.42	5.53	1.9	1.64	1.48	5.18
CWA5	39.3	73.4	23.76	3.42	6.72	1.16	1.35	1.35	5.87
CWA6	41.5	63.8	24.81	3.39	6.94	1.6	1.53	1.22	4.24
EV1	25.8	72.6	23.9	3.69	5.4	1.89	1.22	1.41	5.41
EV2	33.1	73.8	22.58	3.58	6.97	1.54	1.16	1.21	5.05
LC1	22.9	71.7	25.13	3.8	5.01	2.05	1.55	1.41	4.91
LC2	29.6	76.2	23.41	3.71	5.24	1.92	1.4	1.3	5.42
McV1	28.9	74.7	25.55	3.71	4.12	2.35	1.89	1.6	6.09
McV2	23.7	81.3	26.48	3.49	4.51	2.34	1.76	1.63	6.47
RVL3	26.9	74.7	24.14	3.84	5.86	1.49	0.98	1.31	5.21
RVL4	29.6	89.0	25.65	3.67	4.85	1.35	1.3	1.5	6.02
RVL6	18.9	69.2	24.2	3.72	6.02	1.47	0.79	1.09	5.32
RVL7	19.7	86.9	26.49	3.66	4.6	1.58	1.35	1.76	7.57
RVL10	23.9	74.3	23.36	3.58	5.56	1.48	0.72	1.16	4.81
RVL11	22.2	74.9	22.58	3.55	5.15	1.32	0.9	1.24	4.91
RVL12	28.3	82.1	24.16	3.6	6.03	1.89	1.08	1.27	5
RVL13	20.8	74.7	26.65	3.68	4.96	1.82	1.06	1.41	6.3
RVL14	18.2	75.6	26.35	3.75	5.45	1.83	1.1	1.29	5.22
WBY1	27.3	59.4	25.58	3.88	4.25	1.56	1.84	1.53	5.7
WBY2	33.7	65.8	24.14	3.47	6.42	1.42	1.47	1.27	4.77
P value	0.023	0.025	<0.001	<0.001	<0.001	<0.001	<0.001	<0.001	<0.001

^aP: pulp; Ph: physical; SD: seeds; SK: skins.

^bBV1, BV2: Barossa Valley (two parcels); CV1, CV2: Clare Valley (two parcels); CWA1, CWA2, CWA3, CWA5, CWA6: Coonawarra (four parcels; in vintage 2015, CWA4 was replaced by CWA6 because the former was unavailable); EV1, EV2: Eden Valley (two parcels); McV1, McV2: McLaren Vale (two parcels); LC1, LC2: Langhorne Creek (two parcels); RVL3, RVL4, RVL6, RVL7, RVL10, RVL11, RVL12, RVL13, RVL14: Riverland (nine parcels); and WBY1, WBY2: Wrattontully (two parcels).

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Supplemental Table 4 Chemical variables of the 25 Cabernet Sauvignon grape samples from eight regions across South Australia were analyzed with one-way ANOVA and were significantly different ($p < 0.001$, except for TA [$p < 0.01$]) across samples for all measurements.^a

Sample ^b	Hue	Depth of color	Overall aroma	Dark fruit_A	Red fruit_A	Jam_A	Confec-tionary_A	Pepper_A	Spice_A	Alcohol_A	Green_A
BV1	10.95	10.53	9.99	9.44	6.96	7.55	5.67	6.24	6.17	7.24	6.62
BV2	5.35	5.94	9.22	7.14	7.74	5.52	4.33	6.18	6.39	6.48	7.04
CV1	11.85	10.64	9.52	8.26	6.89	5.71	4.77	5.59	5.94	7.51	6.87
CV2	12.33	11.16	10.11	9.92	6.08	7.31	5.71	6.45	6.17	7.50	6.30
CWA1	10.10	9.30	9.04	8.53	6.57	6.26	5.13	5.87	5.67	5.95	6.41
CWA2	12.08	10.76	9.79	9.50	7.51	7.22	5.62	5.97	5.84	7.07	6.53
CWA3	11.08	10.09	9.93	8.71	6.56	6.03	4.93	6.09	5.94	6.80	7.50
CWA5	9.86	6.08	8.67	5.06	5.36	4.26	3.85	4.35	4.62	5.03	3.90
EV1	10.94	10.89	9.81	9.06	6.45	5.96	4.47	6.08	5.83	7.94	7.04
EV2	9.90	8.26	9.57	8.27	6.73	5.32	4.61	5.70	6.17	6.59	8.10
LC1	11.10	9.19	9.63	8.68	7.28	6.31	5.97	5.48	5.92	7.06	6.87
LC2	10.43	9.31	9.93	8.76	7.10	6.38	5.97	6.69	6.66	6.61	6.80
MCV1	7.72	9.57	10.17	8.74	6.62	7.71	4.58	7.51	6.85	6.90	5.78
MCV2	9.85	8.78	9.78	9.35	6.84	6.70	5.21	6.26	6.64	7.61	6.16
RVL3	3.17	2.36	9.37	6.64	8.68	6.08	5.88	5.17	5.03	6.34	5.87
RVL4	6.80	8.04	8.92	7.38	7.09	5.99	5.41	4.92	4.98	7.47	5.75
RVL6	5.58	4.01	9.15	6.75	7.88	5.22	6.22	5.41	5.21	6.39	6.19
RVL7	3.52	3.91	8.99	6.99	8.72	6.24	5.81	5.87	5.82	7.63	5.29
RVL10	1.73	1.35	8.33	5.11	8.48	3.97	5.28	4.70	4.94	6.60	6.60
RVL11	5.14	2.74	8.23	6.55	6.87	5.02	5.29	5.23	4.92	6.54	5.76
RVL12	2.30	3.72	8.50	5.95	7.76	5.41	4.72	5.19	5.34	7.04	6.17
RVL13	4.88	2.12	8.39	5.66	7.49	4.52	5.77	4.45	5.18	6.60	5.81
RVL14	3.96	3.39	8.23	5.68	7.60	4.49	6.55	5.09	5.49	6.95	5.78
WBY1	12.21	11.27	10.40	9.56	6.09	6.23	4.38	6.72	6.39	7.83	8.15
WBY2	9.97	10.29	10.21	9.66	6.88	6.88	5.54	5.39	5.74	6.94	6.43
<i>P</i> value	<0.001	<0.001	<0.001	<0.001	0.001	<0.001	0.018	<0.001	0.002	0.008	0.001

Sample ^b	Tobacco/leather_A	Rubber_A	Earthy_A	Overall flavor	Dark fruit_F	Red fruit_F	Jam_F	Confec-tionary_F	Pepper_F	Spice_F	Savory_F
BV1	4.78	1.50	2.07	10.44	9.51	8.01	7.13	5.24	7.06	6.04	3.75
BV2	4.73	2.15	2.71	9.81	8.29	8.36	6.38	4.79	6.72	6.14	4.24
CV1	4.22	2.37	2.49	9.68	8.92	7.66	6.09	4.52	6.77	5.64	3.71
CV2	4.58	1.53	2.43	10.53	10.41	6.90	6.96	5.17	6.80	5.90	4.31
CWA1	5.16	2.54	2.95	9.49	9.31	7.21	6.07	4.32	6.20	5.88	4.42
CWA2	4.24	1.54	1.99	9.75	9.72	7.38	6.38	4.68	6.47	5.63	2.88
CWA3	4.08	1.51	2.15	9.30	9.26	7.27	5.77	4.30	7.13	5.99	3.72
CWA5	6.27	6.83	3.76	9.01	5.64	6.54	4.64	3.25	4.83	4.22	4.06
EV1	5.24	2.47	2.93	10.33	9.92	7.55	7.37	5.18	7.39	6.33	4.41
EV2	5.05	2.33	2.53	9.69	9.44	7.31	6.52	5.18	7.12	5.88	3.85
LC1	4.38	2.46	2.08	9.42	9.43	6.98	6.33	4.74	6.48	5.59	3.57
LC2	4.09	1.65	2.54	10.16	9.92	7.36	6.55	4.74	6.79	6.39	3.92
MCV1	6.11	2.31	2.46	10.63	9.95	6.42	8.60	4.76	8.15	6.72	5.27
MCV2	4.57	1.47	2.08	10.40	9.52	8.01	7.07	5.12	7.47	6.57	4.18
RVL3	4.54	1.92	2.34	9.60	7.02	9.07	5.76	5.72	5.56	5.51	3.50
RVL4	4.10	1.46	1.98	8.98	8.30	7.54	7.07	4.86	6.47	5.29	3.96
RVL6	4.04	2.21	2.01	9.04	7.48	8.55	5.89	5.92	5.90	5.17	3.69
RVL7	4.22	1.85	2.68	9.14	7.68	8.46	6.39	5.04	7.12	6.34	3.73
RVL10	3.90	2.48	2.37	8.38	5.65	8.83	5.07	5.24	5.67	5.31	3.75
RVL11	4.07	1.64	2.48	8.83	7.17	7.89	5.09	4.76	5.94	5.29	3.61
RVL12	4.71	2.72	2.63	9.17	7.12	7.88	5.86	5.17	6.52	5.57	4.40
RVL13	4.19	1.59	2.35	8.82	5.99	8.05	4.62	5.31	5.13	5.02	3.90
RVL14	3.75	2.43	2.35	8.88	6.50	7.47	4.98	4.90	7.19	5.33	3.50
WBY1	5.23	1.95	2.93	10.03	10.20	6.95	7.01	4.40	7.44	6.86	4.24
WBY2	4.60	1.96	2.51	10.09	10.06	6.93	7.36	4.94	6.42	6.12	4.34
<i>P</i> value	0.022	<0.001	0.024	<0.001	<0.001	0.007	<0.001	0.028	<0.001	<0.001	0.032

Supplemental Data for:

Niimi J, Boss PK, Jeffery D and Bastian SEP. 2017.

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Am J Enol Vitic 68:357-368. doi: 10.5344/ajev.2017.16115.

Supplemental Table 4 (continued) Chemical variables of the 25 Cabernet Sauvignon grape samples from eight regions across South Australia were analyzed with one-way ANOVA and were significantly different ($p < 0.001$, except for TA [$p < 0.01$]) across samples for all measurements.^a

Sample ^b	Green_F	Rubber_F	Acid_T	Fruit sweetness_T	Bitter_T	Body_MF	Astringency_MF	Alcohol intensity_MF	Length_AT	pH	Titrateable acidity (g/L)
BV1	7.37	1.49	9.00	5.88	4.44	8.98	8.11	8.44	12.03	3.26	9.29
BV2	6.77	1.74	8.46	5.90	4.88	7.24	7.60	8.31	10.87	3.37	8.34
CV1	7.69	2.00	8.29	5.35	5.24	8.37	8.14	8.38	10.81	3.31	7.55
CV2	8.10	1.45	7.83	4.92	5.26	9.46	8.63	8.33	11.37	3.36	8.72
CWA1	7.91	2.01	7.96	4.79	5.28	8.15	9.00	8.63	10.03	3.56	7.09
CWA2	7.74	1.65	8.56	4.80	5.02	9.37	8.65	8.70	10.94	3.44	8.21
CWA3	8.38	1.39	9.69	4.47	4.46	7.87	8.85	8.70	10.67	3.42	8.82
CWA5	5.60	7.66	8.12	3.95	4.51	6.11	6.79	6.57	9.15	3.38	7.84
EV1	7.21	2.09	8.72	6.49	4.49	9.23	8.01	8.92	11.51	3.38	8.29
EV2	7.98	1.41	8.73	5.59	5.23	8.70	8.05	8.91	11.07	3.41	7.87
LC1	8.16	1.74	8.68	4.93	5.32	8.12	7.61	8.48	9.47	3.34	7.56
LC2	8.21	1.40	8.44	4.36	5.07	8.38	8.28	8.21	10.79	3.52	8.17
MCV1	7.83	2.73	8.53	5.95	5.91	10.06	9.18	9.65	11.78	3.43	9.28
MCV2	7.74	1.33	9.15	4.56	5.22	8.00	8.57	9.07	12.02	3.34	9.03
RVL3	6.82	1.55	9.68	4.55	4.69	4.36	7.08	7.41	9.99	3.16	9.67
RVL4	7.81	1.71	8.97	4.14	6.09	7.90	8.70	9.46	9.69	3.46	8.03
RVL6	6.84	1.85	8.64	5.66	4.61	5.85	7.19	8.14	10.21	3.35	7.69
RVL7	6.75	1.62	7.84	5.93	5.25	5.78	6.38	9.30	10.44	3.45	7.98
RVL10	7.15	1.81	7.92	5.60	4.73	3.60	6.60	7.58	9.31	3.43	7.80
RVL11	6.82	2.14	9.15	4.50	5.34	5.25	8.25	7.64	10.82	3.17	8.30
RVL12	7.56	2.39	7.99	5.63	5.38	6.35	6.15	8.94	10.31	3.55	7.91
RVL13	6.71	2.40	8.55	4.83	5.26	3.62	6.12	7.56	9.70	3.34	8.03
RVL14	7.24	1.87	8.38	4.55	5.42	5.09	7.40	8.51	9.19	3.35	8.61
WBY1	8.81	1.29	9.19	5.10	5.10	9.68	8.10	9.43	11.84	3.44	8.42
WBY2	8.04	2.15	8.49	4.78	5.61	8.80	9.15	9.33	11.89	3.53	7.71
P value	0.014	<0.001	0.037	<0.001	0.045	<0.001	<0.001	<0.001	<0.001	<0.001	<0.001

Sample ^b	Malic Acid	Glucose/ Fructose	Volatile acidity	Density	Ethanol (%)
BV1	0.50	0.23	0.25	0.992	13.39
BV2	0.33	0.20	0.28	0.992	13.43
CV1	0.33	1.10	0.26	0.991	13.66
CV2	0.47	1.27	0.26	0.991	13.95
CWA1	0.50	1.37	0.28	0.990	14.04
CWA2	0.37	1.03	0.28	0.991	13.58
CWA3	0.33	0.90	0.25	0.991	13.46
CWA5	0.53	0.97	0.28	0.992	12.32
EV1	0.67	0.47	0.19	0.992	14.72
EV2	0.47	0.63	0.27	0.991	14.32
LC1	0.43	1.03	0.26	0.991	12.97
LC2	0.50	1.00	0.25	0.992	13.27
MCV1	0.60	1.27	0.33	0.993	14.50
MCV2	0.50	1.50	0.41	0.991	14.86
RVL3	0.30	0.73	0.37	0.992	13.81
RVL4	0.33	1.33	0.25	0.990	14.42
RVL6	0.33	0.97	0.28	0.992	13.56
RVL7	0.70	1.17	0.31	0.992	14.18
RVL10	0.23	1.03	0.30	0.991	13.66
RVL11	0.40	0.70	0.31	0.991	13.81
RVL12	0.53	1.30	0.37	0.991	14.95
RVL13	0.47	0.90	0.26	0.991	13.62
RVL14	0.23	1.10	0.24	0.990	14.48
WBY1	0.57	0.80	0.23	0.990	14.69
WBY2	0.53	1.47	0.36	0.990	14.60

^aA: aroma; F: flavor; T: taste; MF: mouthfeel; AF: aftertaste.

^bBV1, BV2: Barossa Valley (two parcels); CV1, CV2: Clare Valley (two parcels); CWA1, CWA2, CWA3, CWA5, CWA6: Coonawarra (four parcels; in vintage 2015, CWA4 was replaced by CWA6 because the former was unavailable); EV1, EV2: Eden Valley (two parcels); McV1, McV2: McLaren Vale (two parcels); LC1, LC2: Langhorne Creek (two parcels); RVL3, RVL4, RVL6, RVL7, RVL10, RVL11, RVL12, RVL13, RVL14: Riverland (nine parcels); and WBY1, WBY2: Wrattenbully (two parcels).

Supplemental Data for:

Niimi J, Boss PK, Jeffery D and Bastian SEP. 2017.

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Supplemental Table 5 Chemical variables of the 25 Cabernet Sauvignon grape samples from eight regions across South Australia were analyzed with one-way ANOVA and were significantly different ($p < 0.001$) across samples for all measurements.^a

Sample ^b	C_Hue	C_Depth of color	A_Overall aroma	A_Dark fruit	A_Jam	A_Tobacco/leather	A_Alcohol	A_Savory	A_Green	A_Pepper	A_Earthy
BV1	9.4	7.5	9.4	6.5	2.6	2.8	6.0	2.8	5.4	3.8	2.4
BV2	9.0	7.4	9.4	6.3	2.2	2.8	5.9	3.1	5.7	4.0	2.6
CV1	9.8	10.6	8.7	7.1	2.8	2.8	6.6	2.9	3.3	4.2	2.5
CV2	10.9	10.6	8.8	7.6	3.0	2.7	6.3	2.7	3.6	4.8	2.1
CWA2	12.9	10.1	8.4	7.5	2.8	2.4	5.9	2.2	3.2	4.3	2.2
CWA3	12.2	8.2	8.2	6.9	2.9	2.3	5.9	2.3	3.3	3.9	2.1
CWA5	12.4	6.5	8.0	6.2	2.2	2.0	5.5	2.3	3.6	3.9	2.2
CWA6	12.5	9.1	8.6	7.1	2.7	2.7	6.1	2.6	4.2	4.4	2.1
EV1	10.9	6.5	8.4	5.8	2.2	2.8	5.9	3.0	4.7	4.1	2.3
EV2	10.8	5.0	9.0	5.3	1.9	2.3	5.6	2.9	7.5	4.0	2.3
LC1	12.5	8.1	8.6	7.2	2.9	2.6	6.0	2.5	4.0	3.7	2.5
LC2	12.3	6.2	8.2	6.6	2.3	2.5	5.6	2.5	3.9	3.7	2.1
McV1	12.6	11.6	8.8	8.0	2.8	2.8	6.2	2.7	4.0	4.4	2.2
McV2	11.4	8.9	9.2	8.1	3.5	2.7	6.0	2.7	2.9	4.1	2.4
RVL3	11.2	6.5	8.2	7.1	2.5	2.3	5.9	2.4	3.2	4.1	2.1
RVL4	8.9	6.1	8.9	7.2	3.1	2.9	5.2	2.9	2.9	3.4	3.1
RVL6	10.3	3.9	7.9	6.1	2.3	2.6	5.7	2.4	2.9	3.6	2.1
RVL7	11.9	8.0	9.2	8.0	2.8	2.6	6.0	2.4	3.7	4.0	2.1
RVL10	8.9	3.5	7.5	6.3	2.4	2.0	5.9	2.1	3.5	4.1	2.0
RVL11	7.8	3.7	8.3	6.7	3.2	2.2	5.2	2.2	2.6	3.6	2.2
RVL12	7.9	3.9	9.0	6.2	3.1	2.4	5.8	3.2	3.7	3.5	2.4
RVL13	8.8	4.7	7.7	6.4	2.8	2.5	5.6	2.5	3.6	4.2	2.1
RVL14	8.9	7.3	9.0	7.3	3.2	2.6	6.3	3.0	3.8	4.4	2.2
WBY1	12.0	10.2	8.7	7.9	2.9	2.6	6.0	2.6	4.2	4.3	2.4
WBY2	11.1	7.1	8.4	6.7	2.7	2.7	5.8	2.7	3.6	4.4	2.3
P value	<0.001	<0.001	<0.001	<0.001	0.005	0.033	0.021	0.016	<0.001	0.012	0.017

Sample ^b	F_Overall flavor	F_Dark fruit	F_Red fruit	F_Jam	F_Green	F_Pepper	T_Acid	T_Fruit sweetness	MF_Body	MF_Astringency	MF_Alcohol intensity
BV1	8.9	7.2	3.7	3.0	4.1	3.7	6.2	5.3	6.8	7.4	7.7
BV2	9.2	7.8	3.5	3.1	4.1	4.1	6.3	5.2	7.1	7.4	7.7
CV1	9.5	8.8	3.1	3.4	2.4	4.4	6.6	4.8	8.3	8.5	8.8
CV2	9.5	8.9	3.2	3.3	2.8	4.7	6.7	5.3	8.1	8.8	8.4
CWA2	8.9	8.5	2.8	2.9	2.6	4.1	6.5	4.2	7.5	8.8	7.6
CWA3	8.8	7.8	2.7	2.9	2.6	3.9	6.5	4.5	7.2	8.1	7.6
CWA5	8.2	6.6	3.2	2.1	2.5	3.4	7.2	3.6	6.3	8.7	6.8
CWA6	9.4	8.1	3.1	2.7	2.7	3.9	6.6	4.5	7.8	8.7	7.7
EV1	9.3	7.4	3.1	2.7	3.5	3.8	6.9	4.4	7.1	8.8	7.5
EV2	8.9	6.8	2.8	2.2	5.8	4.0	6.8	3.3	6.7	8.1	6.8
LC1	9.1	7.7	3.5	3.0	2.6	3.6	6.6	4.3	7.1	8.1	7.4
LC2	8.3	7.2	3.0	2.5	2.9	3.7	6.3	4.2	6.9	7.7	6.9
McV1	9.8	9.2	2.9	3.3	3.1	4.9	6.4	4.8	8.4	8.5	8.2
McV2	10.0	9.2	3.3	3.3	2.5	4.4	6.7	4.8	7.9	8.5	8.4
RVL3	8.9	7.9	3.4	2.8	2.4	3.7	6.8	4.5	7.2	8.0	7.3
RVL4	9.2	8.0	3.3	3.1	2.6	3.7	6.4	4.3	7.4	8.0	7.3
RVL6	8.8	7.4	3.8	2.8	2.5	3.6	6.6	4.9	6.7	7.4	7.0
RVL7	9.4	8.6	3.2	3.2	2.6	4.0	6.4	5.1	7.9	7.9	7.9
RVL10	8.2	6.7	3.3	2.8	2.4	3.6	6.3	3.8	6.0	7.5	7.2
RVL11	8.2	6.8	3.8	3.2	2.1	2.9	5.4	4.6	6.2	6.7	6.3
RVL12	8.8	6.7	4.0	3.2	2.7	3.6	5.8	5.2	6.7	7.0	7.4
RVL13	8.3	6.7	3.6	3.1	2.5	3.8	5.9	4.9	6.4	7.3	7.5
RVL14	9.3	8.6	3.0	3.3	2.9	4.7	6.5	4.8	7.5	7.5	7.7
WBY1	9.8	9.1	3.0	3.1	3.1	4.3	6.5	4.5	7.9	8.0	7.8
WBY2	8.6	7.9	3.1	2.6	2.5	3.9	6.6	4.2	6.9	8.1	7.7
P value	<0.001	<0.001	0.041	0.020	<0.001	<0.001	<0.001	<0.001	<0.001	<0.001	<0.001

Supplemental Data for:

Niimi J, Boss PK, Jeffery D and Bastian SEP. 2017.

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Supplemental Table 5 (continued) Chemical variables of the 25 Cabernet Sauvignon grape samples from eight regions across South Australia were analyzed with one-way ANOVA and were significantly different ($p < 0.001$) across samples for all measurements.^a

Sample ^b	F_Overall flavor	F_Dark fruit	F_Red fruit	F_Jam	F_Green	F_Pepper	T_Acid	T_Fruit sweetness	MF_Body	MF_Astringency	MF_Alcohol intensity
BV1	8.9	7.2	3.7	3.0	4.1	3.7	6.2	5.3	6.8	7.4	7.7
BV2	9.2	7.8	3.5	3.1	4.1	4.1	6.3	5.2	7.1	7.4	7.7
CV1	9.5	8.8	3.1	3.4	2.4	4.4	6.6	4.8	8.3	8.5	8.8
CV2	9.5	8.9	3.2	3.3	2.8	4.7	6.7	5.3	8.1	8.8	8.4
CWA2	8.9	8.5	2.8	2.9	2.6	4.1	6.5	4.2	7.5	8.8	7.6
CWA3	8.8	7.8	2.7	2.9	2.6	3.9	6.5	4.5	7.2	8.1	7.6
CWA5	8.2	6.6	3.2	2.1	2.5	3.4	7.2	3.6	6.3	8.7	6.8
CWA6	9.4	8.1	3.1	2.7	2.7	3.9	6.6	4.5	7.8	8.7	7.7
EV1	9.3	7.4	3.1	2.7	3.5	3.8	6.9	4.4	7.1	8.8	7.5
EV2	8.9	6.8	2.8	2.2	5.8	4.0	6.8	3.3	6.7	8.1	6.8
LC1	9.1	7.7	3.5	3.0	2.6	3.6	6.6	4.3	7.1	8.1	7.4
LC2	8.3	7.2	3.0	2.5	2.9	3.7	6.3	4.2	6.9	7.7	6.9
McV1	9.8	9.2	2.9	3.3	3.1	4.9	6.4	4.8	8.4	8.5	8.2
McV2	10.0	9.2	3.3	3.3	2.5	4.4	6.7	4.8	7.9	8.5	8.4
RVL3	8.9	7.9	3.4	2.8	2.4	3.7	6.8	4.5	7.2	8.0	7.3
RVL4	9.2	8.0	3.3	3.1	2.6	3.7	6.4	4.3	7.4	8.0	7.3
RVL6	8.8	7.4	3.8	2.8	2.5	3.6	6.6	4.9	6.7	7.4	7.0
RVL7	9.4	8.6	3.2	3.2	2.6	4.0	6.4	5.1	7.9	7.9	7.9
RVL10	8.2	6.7	3.3	2.8	2.4	3.6	6.3	3.8	6.0	7.5	7.2
RVL11	8.2	6.8	3.8	3.2	2.1	2.9	5.4	4.6	6.2	6.7	6.3
RVL12	8.8	6.7	4.0	3.2	2.7	3.6	5.8	5.2	6.7	7.0	7.4
RVL13	8.3	6.7	3.6	3.1	2.5	3.8	5.9	4.9	6.4	7.3	7.5
RVL14	9.3	8.6	3.0	3.3	2.9	4.7	6.5	4.8	7.5	7.5	7.7
WBY1	9.8	9.1	3.0	3.1	3.1	4.3	6.5	4.5	7.9	8.0	7.8
WBY2	8.6	7.9	3.1	2.6	2.5	3.9	6.6	4.2	6.9	8.1	7.7
P value	<0.001	<0.001	0.041	0.020	<0.001	<0.001	<0.001	<0.001	<0.001	<0.001	<0.001

Sample ^b	MF_Length	pH	Titrateable acidity (g/L)	Malic acid	Glucose/ Fructose	Volatile acidity	Density	Ethanol (%)
BV1	10.0	4.01	4.28	0.60	0.50	0.16	0.990	14.5
BV2	11.0	3.87	5.31	0.50	0.70	0.19	0.990	15.3
CV1	11.8	3.57	7.17	1.50	1.37	0.19	0.990	16.9
CV2	11.0	3.82	5.28	0.60	1.37	0.14	0.990	16.9
CWA2	11.0	3.69	5.43	0.53	1.63	0.30	0.990	14.7
CWA3	10.2	3.66	5.57	0.57	1.27	0.17	0.987	15.5
CWA5	9.2	3.41	5.49	0.30	1.20	0.21	0.990	14.1
CWA6	11.1	3.64	5.41	0.43	0.97	0.17	0.990	15.1
EV1	10.5	3.54	6.18	0.43	0.77	0.17	0.990	14.7
EV2	9.5	3.54	5.84	0.30	0.73	0.27	0.990	13.5
LC1	10.7	3.60	6.56	0.57	1.57	0.20	0.990	14.8
LC2	9.8	3.58	6.42	0.40	1.40	0.27	0.990	14.1
McV1	11.6	3.82	6.52	0.73	1.97	0.20	0.990	16.4
McV2	10.1	3.75	6.32	0.73	1.87	0.24	0.990	16.2
RVL3	10.0	3.51	6.91	0.50	0.93	0.24	0.990	14.6
RVL4	10.3	3.94	6.05	0.73	1.60	0.27	0.990	14.4
RVL6	10.3	3.42	6.58	0.43	0.53	0.21	0.990	14.1
RVL7	11.3	3.76	5.75	0.60	1.30	0.18	0.990	15.0
RVL10	9.3	3.51	6.36	0.20	0.57	0.25	0.990	13.5
RVL11	9.1	4.11	4.61	0.80	0.77	0.20	0.990	13.3
RVL12	9.9	4.14	4.59	0.73	0.70	0.23	0.990	14.2
RVL13	10.2	4.09	4.86	0.83	0.90	0.18	0.990	15.7
RVL14	10.2	4.20	4.97	0.97	0.93	0.18	0.990	16.0
WBY1	11.4	3.68	6.11	0.53	1.03	0.19	0.990	15.7
WBY2	10.5	3.81	6.03	0.53	1.37	0.24	0.990	15.1
P value	0.001	<0.001	<0.001	<0.001	<0.001	<0.001	<0.001	<0.001

^aC: color; A: aroma; F: flavor; T: taste; MF: mouthfeel.

^bBV1, BV2: Barossa Valley (two parcels); CV1, CV2: Clare Valley (two parcels); CWA1, CWA2, CWA3, CWA5, CWA6: Coonawarra (four parcels; in vintage 2015, CWA4 was replaced by CWA6 because the former was unavailable); EV1, EV2: Eden Valley (two parcels); McV1, McV2: McLaren Vale (two parcels); LC1, LC2: Langhorne Creek (two parcels); RVL3, RVL4, RVL6, RVL7, RVL10, RVL11, RVL12, RVL13, RVL14: Riverland (nine parcels); and WBY1, WBY2: Wrattonbully (two parcels).

Supplemental Data for:

Niimi J, Boss PK, Jeffery D and Bastian SEP. 2017.

Linking sensory properties and chemical composition of *Vitis vinifera* cv. Cabernet Sauvignon grape berries to wine.

Am J Enol Vitic 68:357-368. doi: 10.5344/ajev.2017.16115.

Supplemental Table 6 Growing degree days calculated for Cabernet Sauvignon grape samples from eight regions across South Australia for two vintages (2014 and 2015).

Growing degree day summation for 2014 vintage								
Region ^a	Oct 2013	Nov 2013	Dec 2013	Jan 2014	Feb 2014	Mar 2014	Apr 2014	TOTAL
BV + EV	138.0	207.0	309.0	413.9	331.8	277.5	162.0	1839.1
CV	127.1	207.0	315.0	434.0	343.0	291.4	168.0	1885.5
LC	164.3	195.0	289.5	387.5	302.4	285.2	205.5	1829.4
McV	196.9	243.0	333.0	435.6	354.2	327.1	237.0	2126.7
RVL	223.2	261.0	394.5	502.2	410.2	356.5	217.5	2365.1
CWA + WBY	99.2	129.0	223.5	347.2	281.4	232.5	154.5	1467.3
Growing degree day summation for 2015 vintage								
Region ^a	Oct 2014	Nov 2014	Dec 2014	Jan 2015	Feb 2015	Mar 2015	Apr 2015	TOTAL
BV + EV	213.9	262.5	274.5	334.8	380.8	234.1	108.0	1808.6
CV	220.1	274.5	286.5	342.6	386.4	252.7	103.5	1866.2
LC	238.7	262.5	271.5	331.7	301.0	333.3	214.5	1953.2
McV	266.6	297.0	301.5	365.8	345.8	387.5	231.0	2195.2
RVL	317.8	345.0	432.0	469.7	424.2	392.2	306.0	2686.8
CWA + WBY	164.3	195.0	231.0	296.1	278.6	274.4	133.5	1572.8
Growing degree day difference between 2014 and 2015 vintages								
Region ^a	Oct	Nov	Dec	Jan	Feb	Mar	Apr	TOTAL
BV + EV	76.0	55.5	-34.5	-79.1	49.0	-43.4	-54.0	-30.5
CV	93.0	67.5	-28.5	-91.5	43.4	-38.8	-64.5	-19.3
LC	74.4	67.5	-18.0	-55.8	-1.4	48.1	9.0	123.8
McV	69.8	54.0	-31.5	-69.8	-8.4	60.5	-6.0	68.6
RVL	94.6	84.0	37.5	-32.5	14.0	35.7	88.5	321.7
CWA + WBY	65.1	66.0	7.5	-51.2	-2.8	41.9	-21.0	105.5

^aBV: Barossa Valley; CV: Clare Valley; CWA: Coonawarra; EV: Eden Valley; McV: McLaren Vale; LC: Langhorne Creek; RVL: Riverland; and WBY: Wrattenbully.