

Supplementary Materials: The Impact of Wine Style and Sugar Addition in *liqueur d'expedition (dosage)* Solutions on Traditional Method Sparkling Wine Composition

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Table S1. Chemical composition of ZD sparkling wines: 5 and 10 weeks post-disgorging. All values are representative means of triplicate measurements \pm standard deviation of the means.

WINE	5 WEEKS	10 WEEKS
pH	3.06 \pm 0.02	3.03 \pm 0.01
Titrateable acidity (g/L)	8.2 \pm 0.2	8.5 \pm 0.1
Residual sugar (g/L)	0.8 \pm 0.1	0.8 \pm 0.1
Alcohol (% <i>v/v</i>)	12.3 \pm 0.1	12.3 \pm 0.1
Free SO ₂ (ppm)	9 \pm 1	5 \pm 1
Total SO ₂ (ppm)	78 \pm 5	57 \pm 5
Total phenolics (AU)	2.68 \pm 0.43	1.93 \pm 0.51

Table S2. Chemical composition of BS sparkling wines: 5 and 10 weeks post-disgorging. All values are representative means of triplicate measurements \pm standard deviation of the means.

WINE	5 WEEKS	10 WEEKS
pH	3.05 \pm 0.02	3.04 \pm 0.01
Titrateable acidity (g/L)	8.4 \pm 0.1	8.7 \pm 0.1
Residual sugar (g/L)	6.0 \pm 0.1	6.6 \pm 0.1
Alcohol (% <i>v/v</i>)	12.2 \pm 0.1	12.2 \pm 0.1
Free SO ₂ (ppm)	9 \pm 1	5 \pm 1
Total SO ₂ (ppm)	70 \pm 3	57 \pm 6
Total phenolics (AU)	1.98 \pm 0.05	1.88 \pm 0.22

Table S3. Chemical composition of OC sparkling wines: 5 and 10 weeks post-disgorging. All values are representative means of triplicate measurements \pm standard deviation of the means.

WINE	5 WEEKS	10 WEEKS
pH	3.07 \pm 0.01	3.02 \pm 0.01
Titrateable acidity (g/L)	8.5 \pm 0.1	8.3 \pm 0.1
Residual sugar (g/L)	7.2 \pm 0.2	6.7 \pm 0.2
Alcohol (% <i>v/v</i>)	12.3 \pm 0.1	12.3 \pm 0.1
Free SO ₂ (ppm)	9 \pm 1	5 \pm 1
Total SO ₂ (ppm)	77 \pm 2	54 \pm 1
Total phenolics (AU)	1.84 \pm 0.17	2.09 \pm 0.33

Table S4. Chemical composition of UC sparkling wines: 5 and 10 weeks post-disgorging. All values are representative means of triplicate measurements \pm standard deviation of the means.

WINE	5 WEEKS	10 WEEKS
pH	3.06 \pm 0.01	3.04 \pm 0.02
Titrateable acidity (g/L)	8.3 \pm 0.2	8.4 \pm 0.1
Residual sugar (g/L)	6.3 \pm 0.1	6.9 \pm 0.1
Alcohol (% <i>v/v</i>)	12.2 \pm 0.1	12.2 \pm 0.1
Free SO ₂ (ppm)	8 \pm 1	4 \pm 1
Total SO ₂ (ppm)	84 \pm 3	50 \pm 1
Total phenolics (AU)	1.70 \pm 0.14	1.92 \pm 0.56

Table S5. Chemical composition of PN sparkling wines: 5 and 10 weeks post-disgorging. All values are representative means of triplicate measurements \pm standard deviation of the means.

WINE	5 WEEKS	10 WEEKS
pH	3.07 \pm 0.01	3.07 \pm 0.01
Titrateable acidity (g/L)	8.3 \pm 0.1	8.3 \pm 0.1
Residual sugar (g/L)	6.7 \pm 0.1	6.4 \pm 0.1
Alcohol (% <i>v/v</i>)	12.2 \pm 0.1	12.2 \pm 0.1
Free SO ₂ (ppm)	6 \pm 1	4 \pm 1
Total SO ₂ (ppm)	65 \pm 2	49 \pm 2
Total phenolics (AU)	1.58 \pm 0.04	2.12 \pm 0.22

Table S6. Chemical composition of IW sparkling wines: 5 and 10 weeks post-disgorging. All values are representative means of triplicate measurements \pm standard deviation of the means.

WINE	5 WEEKS	10 WEEKS
pH	3.05 \pm 0.02	3.07 \pm 0.01
Titrateable acidity (g/L)	8.4 \pm 0.5	8.2 \pm 0.2
Residual sugar (g/L)	6.1 \pm 0.3	6.4 \pm 0.1
Alcohol (% <i>v/v</i>)	12.2 \pm 0.1	12.2 \pm 0.1
Free SO ₂ (ppm)	6 \pm 1	4 \pm 1
Total SO ₂ (ppm)	66 \pm 1	51 \pm 4
Total phenolics (AU)	2.28 \pm 0.77	1.81 \pm 0.20

Table S7. Chemical composition of B sparkling wines: 5 and 10 weeks post-disgorging. All values are representative means of triplicate measurements \pm standard deviation of the means.

WINE	5 WEEKS	10 WEEKS
pH	3.00 \pm 0.01	3.06 \pm 0.01
Titrateable acidity (g/L)	8.3 \pm 0.2	8.4 \pm 0.3
Residual sugar (g/L)	7.5 \pm 0.1	7.0 \pm 0.2
Alcohol (% <i>v/v</i>)	12.9 \pm 0.1	12.9 \pm 0.1
Free SO ₂ (ppm)	10 \pm 1	4 \pm 1
Total SO ₂ (ppm)	73 \pm 2	48 \pm 2
Total phenolics (AU)	1.76 \pm 0.03	1.95 \pm 0.24