

Supplementary Materials

Investigating Alcohol Sweetspot Phenomena in Reduced Alcohol Red Wines

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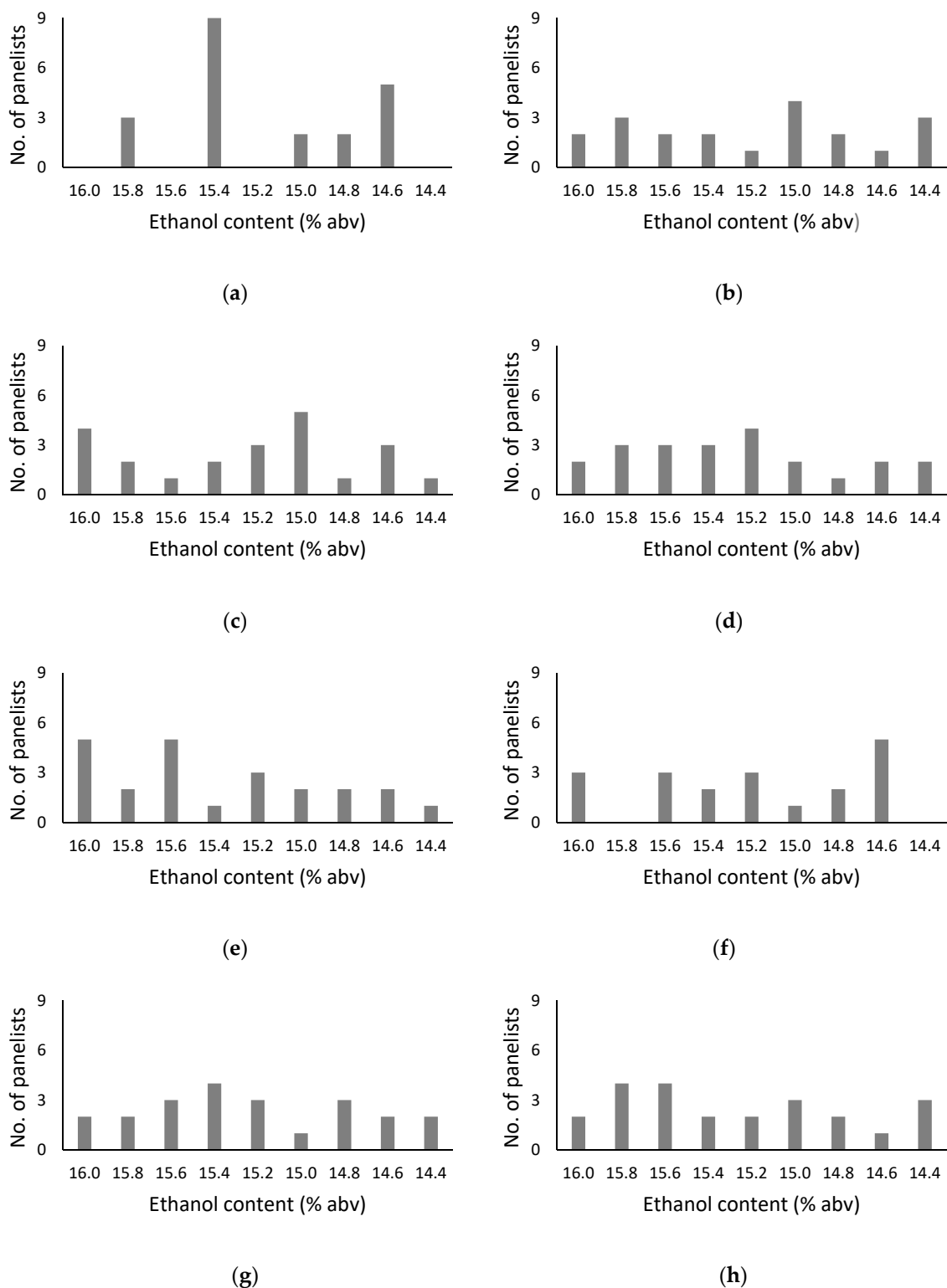


Figure S1. Histograms comparing sample preferences from individual replicates of alcohol sweetspotting trials comprising wine A, RAW A and blends thereof, spanning alcohol levels from 14.4 to 16.0% abv, using: (a,b) row, randomized, (c,d) row, ordered, (e,f) circular, randomized, and (g,h) circular, ordered presentation formats.

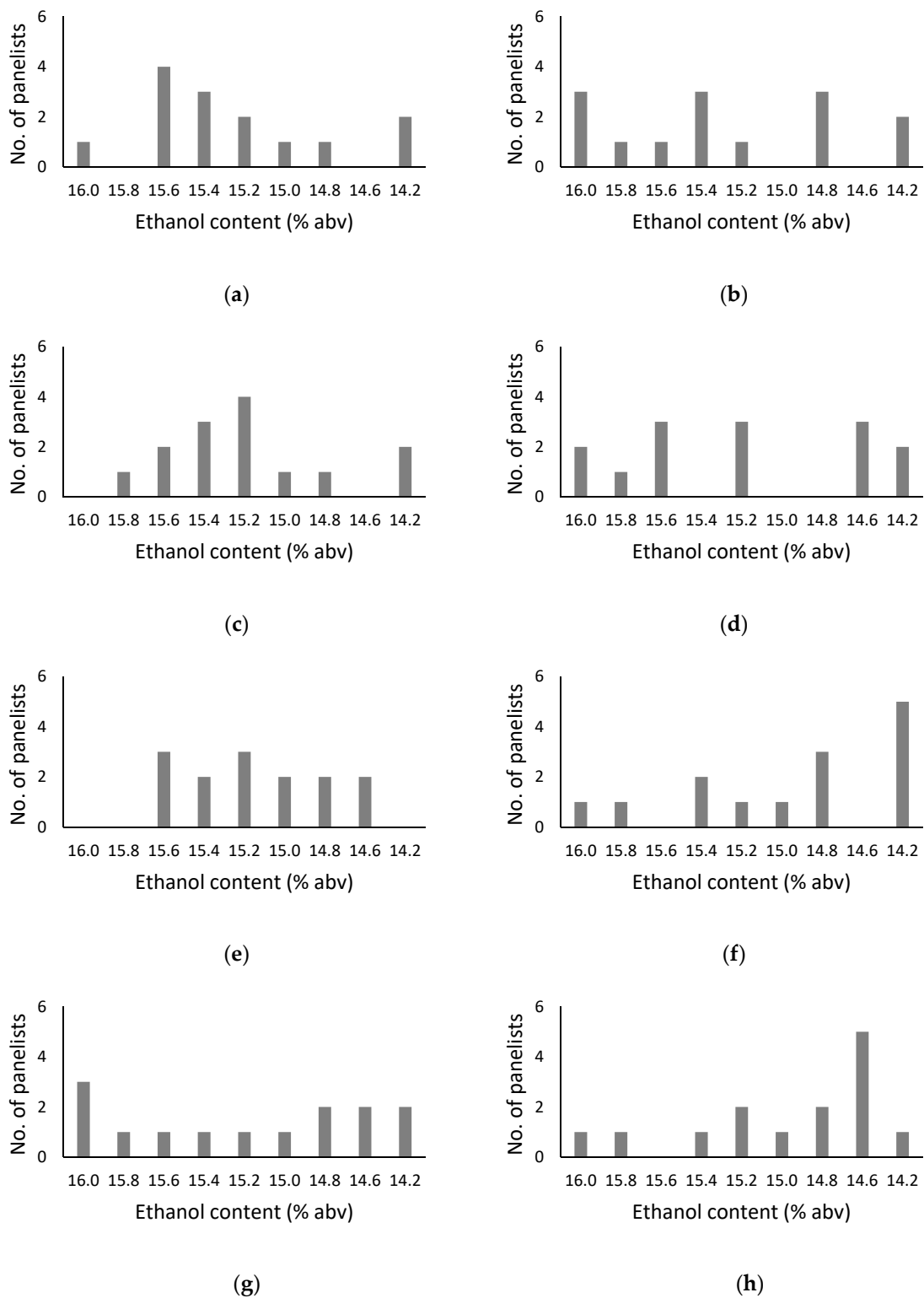


Figure S2. Histograms comparing sample preferences from individual replicates of alcohol sweetspotting trials comprising wine B, RAW B and blends thereof, spanning alcohol levels from 14.2 to 16.0% abv, using: (a,b) row, randomized, (c,d) row, ordered, (e,f) circular, randomized, and (g,h) circular, ordered presentation formats.

Table S1. Demographics and experience of expert panelists.

	Trial 1 (n=14)	Trial 2 (n=14)
<i>Sex</i>		
female	21	36
male	79	64
<i>Age (years)</i>		
≤ 30	7	7
31–40	43	64
41–50	29	21
≥ 51	21	7
<i>Wine industry experience (years)</i>		
≤ 10	7	28
11–20	58	58
≥ 21	35	14
<i>Wine judging experience?</i>		
Yes	100	100
No	0	0
<i>Alcohol sweetspot experience?</i>		
Yes	79	79
No	21	21

Data are presented as percentages.

Table S2. Panelist sample preferences from alcohol sweetspotting trials comprising wine A, RAW A and blends thereof, spanning alcohol levels from 16.0 to 14.4% abv, for each presentation format.

Presentation format	Panelist													
	1	2	3	4	5	6	7	8	9	10	11	12	13	14
row, randomized 1	8	8,2	2,4	4,7	4,2	4	4	4	8,4	6	4,8	8,6	4	7
row, randomized 2	9	1,3	1,9	7	2	4	2	6	4,8	2	6	9,6	7,3,5	6
row, ordered 1	5	3,6	2,8	4	1,6	1,5	1	5,6	8,7	6	4	6,8	1,9	2
row, ordered 2	3	5,4,6	2,8	5	2	3,9	9	7	1,5	4	5,8	6,3	1,2	4
circular, randomized 1	1	7,3	7	2,6,4	5,1	1,9	2	5	1,3	3	1,3	6,8,5	8	3
circular, randomized 2	5	3	1,5	4,8	3	8	8	4	7,8	1	7	6,3	1,8	5
circular, ordered 1	7	7	3,9	1,6	2,4	9	4	4,5	1,4	8	8,7	3,5	3,2	5
circular, ordered 2	6	4	6,9	7,2,5	3	2	2	7	9,5	1	2,3	1,3,8	4,9,3	6

Sample preference numbers (i.e., 1 to 9) correspond to decreasing ethanol concentrations (i.e. 16.0 to 14.4%).

Table S3. Panelist sample preferences from alcohol sweetspotting trials comprising wine B, RAW B and blends thereof, spanning alcohol levels from 16.0 to 14.2% abv, for each presentation format.

Presentation format	Panelist													
	1	2	3	4	5	6	7	8	9	10	11	12	13	14
row, randomized 1	3	5	3	1	4	5	4	3	6	9	3	4	9	7
row, randomized 2	4	3	1	4	9	7	9	1	7	7	5	1	2	4
row, ordered 1	4	7	3	3	5	5	9	4	5	4	6	2	5	9
row, ordered 2	3	9	5	2	3	8	8	3	5	8	9	1	5	1
circular, randomized 1	7	6	4	8	3	4	3	5	5	3	8	5	7	6
circular, randomized 2	9	4	1	9	9	9	9	2	7	5	7	7	6	4
circular, ordered 1	6	9	7	7	8	9	4	3	5	2	8	1	1	1
circular, ordered 2	8	8	7	6	2	9	4	8	5	7	5	8	8	1

Sample preference numbers (i.e., 1 to 9) correspond to decreasing ethanol concentrations (i.e. 16.0 to 14.2%).