

Supplementary

Table S1. Mean ratings for sensory attributes of control and smoke-affected Chardonnay, Sauvignon Blanc, Merlot and Shiraz wines.

	Chardonnay					Sauvignon Blanc					Merlot					Shiraz				
	Harvest A		Harvest B		<i>P</i>	Harvest A		Harvest B		<i>P</i>	Harvest A		Harvest B		<i>P</i>	Harvest A		Harvest B		<i>P</i>
	C	S	C	S		C	S	C	S		C	S	C	S		C	S			
<i>Aroma</i>																				
Fruit	4.0 ^{ab}	3.9 ^{ab}	4.5 ^a	3.3 ^b	0.05	3.7 ^b	3.5 ^b	5.2 ^a	4.6 ^a	0.001	4.7 ^a	3.3 ^b	4.5 ^a	3.6 ^b	0.001	4.1	3.7	4.2	3.8	ns
Smoke	1.4 ^b	2.3 ^b	1.7 ^b	4.4 ^a	0.001	1.5 ^c	4.0 ^a	2.3 ^b	2.7 ^b	0.001	1.9 ^c	6.9 ^a	1.9 ^c	4.6 ^b	0.001	1.5 ^c	4.0 ^a	2.7 ^b	4.7 ^a	0.001
Cold ash	0.8 ^b	1.1 ^b	0.8 ^b	2.9 ^a	0.001	0.9 ^b	2.4 ^a	0.9 ^b	1.6 ^b	0.0001	1.3 ^b	4.4 ^a	1.0 ^b	3.5 ^a	0.001	1.0 ^b	2.5 ^a	1.9 ^a	2.6 ^a	0.001
Earthy	2.4	2.6	2.0	3.0	ns	2.8	2.6	1.8	2.5	ns	2.7	2.0	2.2	2.3	ns	2.7	2.3	2.8	3.1	ns
Medicinal	0.8	0.9	0.6	1.1	ns	0.7	1.2	0.8	1.2	ns	1.5	2.5	1.3	1.5	ns	1.1	1.6	1.4	1.6	ns
<i>Palate</i>																				
Fruit	3.7	3.9	3.9	3.6	ns	3.1 ^{bc}	3.0 ^c	4.5 ^a	4.1 ^{ab}	0.05	3.3 ^{bc}	2.8 ^c	4.6 ^a	3.7 ^b	0.001	2.5 ^c	3.6 ^b	3.7 ^b	4.6 ^a	0.001
Smoky	1.3 ^b	2.4 ^b	1.9 ^b	4.5 ^a	0.001	1.3 ^c	3.6 ^a	1.9 ^c	2.7 ^b	0.001	1.6 ^b	5.5 ^a	2.1 ^b	4.5 ^a	0.001	1.9 ^c	3.4 ^b	2.9 ^b	4.6 ^a	0.001
Ashy aftertaste	1.2 ^b	1.7 ^b	1.6 ^b	4.0 ^b	0.001	0.8 ^c	3.5 ^a	1.5 ^c	2.5 ^b	0.001	1.6 ^b	5.5 ^a	2.3 ^b	4.6 ^a	0.001	1.6 ^c	2.6 ^b	2.6 ^b	3.8 ^a	0.001
Woody aftertaste	1.0 ^b	1.1 ^b	1.3 ^{ab}	1.8 ^a	0.05	0.5 ^b	1.3 ^a	1.4 ^a	1.5 ^a	0.01	1.2 ^c	2.0 ^{ab}	1.6 ^{bc}	2.4 ^a	0.01	1.3 ^b	1.8 ^a	1.7 ^{ab}	2.0 ^a	0.05
Medicinal	0.7 ^b	0.9 ^b	0.9 ^b	1.5 ^a	0.01	0.8	1.4	1.0	1.2	ns	0.8 ^b	1.8 ^a	0.9 ^b	1.8 ^a	0.05	1.3	1.7	1.2	1.8	ns
Metallic	1.9	1.8	1.5	1.7	ns	2.1	1.9	1.4	1.3	ns	1.6	2.0	1.9	2.0	ns	1.9 ^b	2.5 ^{ab}	2.6 ^a	2.8 ^a	0.05
Bitter	4.1 ^b	4.8 ^a	4.1 ^b	4.5 ^{ab}	0.05	1.7 ^b	1.9 ^b	3.6 ^a	3.9 ^a	0.001	2.2	2.6	3.2	3.5	ns	3.0 ^b	4.1 ^a	4.4 ^a	4.7 ^a	0.001
Drying	4.1 ^b	4.8 ^a	4.1 ^b	4.5 ^{ab}	0.01	4.7	4.7	4.5	4.5	ns	5.0 ^b	5.4 ^b	5.6 ^{ab}	6.1 ^a	0.01	5.2 ^c	6.3 ^b	7.0 ^{ab}	7.2 ^a	0.001
Acidity	7.6 ^b	8.5 ^a	6.7 ^c	7.6 ^b	0.001	11.6 ^a	10.9 ^a	7.0 ^b	7.1 ^b	0.001	7.9	7.5	7.3	7.5	ns	6.8 ^b	7.2 ^{ab}	8.0 ^a	7.6 ^{ab}	0.05

Values represent the mean score from three wine replicates presented to 13 judges in three replicated sensory sessions. Values followed by different letters are significantly different (compared within each variety); ns, not significant; C = control; S = smoke-affected.