

The following tables are supplementary material of the article:
Models based on ultraviolet spectroscopy, polyphenols, oligosaccharides and polysaccharides for prediction of wine astringency published in the journal Food Chemistry,
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Table 1: Wine characteristics: year, grape, astringency (Imax), and the classical parameters: ethanol (EtOH, % vol.), total and volatile acidity (TA and VA, g/L H₂SO₄), malic and lactic acids (Mal and Lact, g/L), pH, total and free SO₂ (SO₂ Total and Free, mg/L), glucose+fructose (Glu+Fru, g/L), and glycerol (Glyc, g/L). CS, S, PV, G, M and C stand for Cabernet-Sauvignon, Syrah, Petit Verdot, Grenache, Marselan and Cabestrel. The new varieties 10-07 and 111-09 are represented by N1 and N2 respectively.

N°	Year	Grape	Imax	EtOH	TA	VA	Mal	Lact	pH	SO ₂ Total	SO ₂ Free	Glu+ Fru	Glyc
1	2011	PV	7.21	13.5	3.5	0.6	0	2.3	3.8	52	23	0	9.6
2	2011	S	5.3	13.5	2.6	0.6	0	1.5	4	69	35	0.9	10.2
3	2011	S	7.75	15	2.9	0.6	0.1	2.1	3.9	82	26	0.3	9.6
4	2010	CS	4.35	14	2.9	0.2	0.1	1.6	3.6	64	29	0.4	8.4
5	2011	G	4.05	13.6	2.9	0.7	0	1.2	3.9	51	17	0.5	10.3
6	2011	CS	8.63	12.7	2.9	0.3	0.1	2.2	3.9	32	16	0.4	8.7
7	2007	N1	5.81	14	3.5	0.5	0.1	1.5	3.7	25	8	0.5	9.9
8	2010	G	5.94	14.2	2.8	0.4	0.1	1.7	3.9	118	25	0.4	9.6
9	2004	PV	6.56	12.7	3.9	0.6	0.1	1.9	3.5	233	40	0.6	9.7
10	2009	PV	6.64	12.9	3.1	0.6	0.1	1.8	3.9	92	30	1.9	10.4
11	2009	-	6.95	13.9	2.9	0.4	0.1	1.4	3.8	102	20	0.8	9.2
12	2010	-	5.21	12.5	2.7	0.3	0.1	1.2	3.7	88	34	1.1	7.6
13	2010	S	8.8	13.7	3.4	0.3	0.2	2	3.8	44	15	0.6	8.4
14	2011	C	7.29	13.7	3.2	0.5	0.1	1.5	4	54	24	0.3	10.6
15	2004	PV	7.61	12.6	3.9	0.6	0.1	1.9	3.5	95	13	0.6	9.4
16	2007	N2	6.15	13.3	3.4	0.5	0.1	1.4	3.9	28	10	0.2	9.7
17	2010	CS+S	5.85	12.7	3.2	0.5	0.1	1.2	3.7	55	11	4.8	7.8
18	2007	C	4.46	12.5	3.6	0.7	0.1	2.7	4.1	29	11	0.2	10
19	2009	S	5.36	12	3.7	0.6	0	2.8	3.8	68	12	0.1	9.3
20	2008	M	7.09	13.9	3.4	0.4	0.1	0.8	3.7	46	11	0.8	10.3
21	2011	S	6.78	13.2	2.8	0.3	0.1	1.7	3.9	84	38	0.2	9.5
max			8.8	15	3.9	0.7	0.2	2.8	4.1	233	40	4.8	10.6
min			4.05	12.0	2.6	0.2	0	0.8	3.5	25	8	0	7.6
mean			6.35	13.3	3.2	0.5	0.1	1.7	3.8	72	21	0.7	9.4

Table 2: BSA assay and the polyphenolic composition: phenolic acids, anthocyanins, monomers of 3-flavanols and polymers of 3-flavanols (tannins) in mg/L, mean degree of polymerization (mDP), and galloylation rate of the tannins (gallate) in %. The BSA unit is the difference of absorbances with/without BSA, multiplied by the dilution rate.

N°	BSA assay	phenolic acids	antho- -cyanins	flavanols monomers	tannins	mDP	gallate
1	9.6	241	208	36	624	7.8	2
2	6.0	235	169	24	393	7.7	2.1
3	16.8	253	152	30	740	9.7	2
4	-0.8	191	143	25	262	6	2.3
5	1.2	329	52	32	349	4.9	2.2
6	16.8	128	225	80	1235	7.5	2.3
7	8.4	42	12	40	479	4.5	3.3
8	6.0	291	96	44	660	6.2	3.4
9	5.6	284	12	55	510	4.4	3
10	9.2	344	116	57	839	5.9	3
11	7.2	180	47	37	506	5.8	2.4
12	2	182	91	51	385	3.9	2.5
13	21.2	236	80	100	1409	7.6	3.5
14	12.8	13	212	44	603	7	2.3
15	11.2	296	5	47	488	5.2	2.8
16	8.8	136	16	69	541	4.6	3.9
17	4.4	192	89	62	531	5.8	1.8
18	5.6	18	19	68	463	4.4	2.4
19	5.2	25	10	51	434	5.2	1
20	10.8	210	7	45	417	5.5	1.9
21	8.4	212	178	69	654	7.2	2.4
max	21.2	344	225	100	1409	9.7	3.9
min	-0.8	13	5	24	262	3.9	1
mean	8.4	192	92	51	596	6.0	2.5

Table 3: Absorbances at 230 and 280 nm, extracted from the spectra, corrected from the dilution; the oligosaccharides and polysaccharides composition in mg/L: mannoproteins (MPs), rhamnogalacturonan-II (RGII), polysaccharides rich in arabinose and galactose (PRAGs), total of polysaccharides (PST), total of oligosaccharides (OST), total of oligosaccharides and polysaccharides (POST).

N°	A230	A280	MPs	RGII	PRAGs	PST	OST	POST
1	169.7	49.8	110	119	190	419	434	853
2	159.3	55.0	194	159	250	603	371	974
3	228.3	69.6	169	81	152	402	315	717
4	90.2	29.9	76	67	16	159	211	370
5	94.7	33.8	216	172	236	624	445	1069
6	272.0	72.1	100	70	88	258	314	573
7	170.0	48.1	172	167	462	801	414	1215
8	135.4	41.3	190	132	197	519	384	903
9	192.6	52.2	101	114	113	327	397	724
10	196.7	55.7	114	84	161	358	306	664
11	164.4	48.2	112	84	70	267	261	528
12	132.7	44.8	115	76	98	289	284	573
13	291.6	78.7	107	122	89	318	328	646
14	252.1	79.5	205	291	616	1112	525	1637
15	198.2	52.5	97	94	106	297	369	666
16	192.3	55.4	169	218	425	812	551	1363
17	157.9	56.1	103	76	185	364	298	662
18	195.8	58.5	168	219	461	848	265	1113
19	136.6	39.3	160	101	115	376	288	664
20	205.7	63.7	143	164	153	460	356	816
21	165.4	49.9	145	141	270	556	432	988
max	291.6	79.5	216	291	616	1112	551	1637
min	90.2	29.9	76	67	16	159	211	370
mean	181.0	54.0	141	131	212	484	359	844