

Table S4 Effect of different leaf canopy thickness on monomeric anthocyanins in ‘Merlot’ wine (mg·L⁻¹)

NO.	Name of the compounds	2023				2024			
		M40	M60	M80	M100	M40	M60	M80	M100
1	Delphindin-3- <i>O</i> -glucoside	3.92±	3.13±	3.02±	1.72±	6.82±	9.04±	0.00±	0.00±
		1.50a	0.04ab	0.09ab	0.11b	1.31ab	5.61a	0.00b	0.00b
2	Cyanidin-3- <i>O</i> -glucoside	3.57±	4.04±	4.47±	6.14±	6.63±	11.37±	9.48±	10.19±
		0.10	1.42	1.00	1.57	1.05b	2.53a	0.14ab	0.68ab
3	Petunidin-3- <i>O</i> -glucoside	5.70±	6.95±	4.69±	3.16±	8.04±	11.59±	14.35±	8.89±
		0.09ab	1.91a	0.04ab	0.69b	1.04b	2.70ab	1.25a	0.17b
4	Peonidin-3- <i>O</i> -glucoside	5.32±	6.40±	6.72±	3.50±	8.53±	14.58±	0.00±	0.00±
		0.14b	0.11a	0.56a	0.04c	0.42ab	4.72a	0.00b	0.00b
5	Malvidin-3- <i>O</i> -glucoside	113.28±	159.92±	139.02±2.2	90.22±	50.00±	134.25±	161.47±	93.03±
		8.21c	6.51a	5b	0.41d	0.63d	10.70b	6.63a	3.73c
	Monosaccharides kinds	5	5	5	5	5	5	5	5
	Monosaccharides subtotal	131.80±	180.44±	157.93±	104.73±	80.01±	180.83±	185.30±	112.11±
		6.67c	9.98a	3.85b	2.53d	1.83b	26.26a	7.74a	3.22b
	Monosaccharides proportion (%)	75.76	72.93	71.03	79.82	48.15	72.92	58.41	54.34
6	Delphindin-3- <i>O</i> -acetylglucoside	2.56±	3.56±	4.55±	1.72±	6.07±	3.98±	5.04±	6.41±
		0.28c	0.12b	0.08a	0.03d	0.11a	0.71c	0.04b	0.06a
7	Cyanidin-3- <i>O</i> -acetylglucoside	2.65±	3.67±	5.67±	1.68±	7.78±	5.64±	16.51±	0.00±
		1.55ab	2.13ab	0.87a	0.30b	0.83b	0.71c	1.02a	0.00d

Table S4 (continued)

NO.	Name of the compounds	2023				2024			
		M40	M60	M80	M100	M40	M60	M80	M100
8	Petunidin-3- <i>O</i> -acetylglucoside	7.09±	8.10±	10.01±	3.65±	0.00±	4.99±	9.03±	0.00±
		1.51a	1.72a	0.10a	0.41b	0.00c	1.41b	0.17a	0.00c
9	Peonidin-3- <i>O</i> -acetylglucoside	-	-	-	-	0.00±	4.56±	0.00±	7.77±
		-	-	-	-	0.00c	1.41b	0.00c	0.72a
10	Malvidin-3- <i>O</i> -acetylglucoside	22.07±	42.32±	37.71±	13.10±	33.25±	33.40±	68.52±	41.14±
		2.25c	1.48a	1.24b	1.26d	6.36b	4.24b	5.59a	2.19b
	Acetylation kinds	4	4	4	4	5	5	5	5
	Acetylation subtotal	34.38±	57.64±	57.93±	20.14±	47.10±	52.57±	99.11±	55.31±
		5.04b	5.46a	0.56a	2.00c	5.42b	4.24b	6.48a	2.97b
	Acetylation proportion (%)	19.69	23.27	26.06	15.32	28.36	21.44	31.22	26.81
11	Petunidin-3- <i>O</i> -(6- <i>O</i> -caffeoyl) glucoside	3.63±	1.27±	1.49±	3.30±	9.04±	6.96±	8.34±	10.03±
		0.40a	0.26b	0.47b	0.45a	1.62	1.41	0.26	1.57
12	Peonidin-3- <i>O</i> -(6- <i>O</i> -caffeoyl) glucoside	0.82±	1.10±	0.99±	0.52±	-	-	-	-
		0.01b	0.14a	0.03ab	0.00b	-	-	-	-
	Coffee acylation kinds	2	2	2	2	1	1	1	1
	Coffee acylation subtotal	4.45±	2.37±	2.48±	3.82±	9.04±	6.96±	8.34±	10.03±
		0.39a	0.12b	0.50b	0.45a	1.62	1.41	0.26	1.57
	Coffee acylation proportion (%)	2.55	0.96	1.12	2.91	5.44	2.80	2.63	4.86

Table S4 (continued)

NO.	Name of the compounds	2023				2024			
		M40	M60	M80	M100	M40	M60	M80	M100
13	Delphindin-3- <i>O</i> -(6- <i>O</i> -coumaroyl)	0.50±	0.58±	0.66±	0.60±	-	-	-	-
	glucoside (<i>cis</i> isomer)	0.00	0.01	0.01	0.23	-	-	-	-
14	Peonidin-3- <i>O</i> -(6- <i>O</i> -coumaroyl)	0.52±	0.55±	0.00±	0.00±	-	-	-	-
	glucoside(<i>cis</i> isomer)	0.12a	0.15a	0.00a	0.00a	-	-	-	-
15	Peonidin-3- <i>O</i> -(6- <i>O</i> -coumaroyl)	2.44±	4.62±	3.33±	1.15±	8.39±	7.07±	7.99±	9.87±
	glucoside (<i>trans</i> isomer)	0.09c	0.37a	0.27b	0.28d	3.03	1.41	0.17	3.13
16	Malvidin-3- <i>O</i> -(6- <i>O</i> -coumaroyl)	0.00±	1.29±	0.00±	0.81±	21.63±	0.00±	16.53±	18.97±
	glucoside (<i>trans</i> isomer)	0.00c	0.22a	0.00c	0.14b	3.37a	0.00b	0.02a	4.61a
	Conjugation with vanillin kinds	4	4	4	4	2	2	2	2
	Conjugation with vanillin subtotal	3.46±	7.04±	3.99±	2.55±	30.02±	7.07±	24.52±	28.84±
		0.03b	0.44a	0.28b	0.19c	6.40a	1.41b	0.20a	7.74a
	Conjugation with vanillin proportion (%)	1.99	2.85	1.79	1.95	18.05	2.84	7.74	13.98
	Total kinds	15	15	15	15	13	13	13	13
	Total	174.09±	247.49±	222.34±	131.24±	166.17±	247.42±	317.27±	206.30±
		12.07b	16.01a	4.19a	5.17c	1.19c	24.85b	14.28a	0.02c

a, b, c, and d indicate significant differences at $P < 0.05$.