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## Impact of light exposure on fruit composition of white 'Riesling' grape berries (Vitis vinifera L.)

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Supplemental Table 1

List of standards used for calibration of the HPLC method for the determination of grape skin phenolics

Phenolic standard	Used in calibration	Source		
280 nm:				
Gallic acid	yes	Fluka, St. Gallen, Switzerland		
Procyanidin B1	yes	Extrasynthese, Lyon, France		
Tyrosol	yes	Sigma-Aldrich, St.Louis, U.S.		
Catechin	yes	Roth, Karsruhe, Germany		
Procyanidin B2	yes	Extrasynthese, Lyon, France		
Epicatechin	yes	Fluka, St. Gallen, Switzerland		
320 nm:				
Caftaric acid	no	calculated as caffeic acid		
GRP	no	calculated as caffeic acid		
p-CGT	no	calculated as coumaric acid		
Coutaric acid	no	calculated as ferulic acid		
Fertaric acid	no	calculated as coumaric acid		
Caffeic acid	yes	Roth, Karsruhe, Germany		
Coumaric acid	yes	Fluka, St. Gallen, Switzerland		
Ferulic acid	yes	Roth, Karsruhe, Germany		
360 nm:				
Que-3-rutinoside	yes	Roth, Karsruhe, Germany		
Que-3-galactoside	yes	Extrasynthese, Lyon, France		
Que-3-glucoside	yes	Extrasynthese, Lyon, France		
Que-3-glucuronide	yes	Extrasynthese, Lyon, France		
Que-3-xyloside	yes	isolated by Henny Zeßner*		
Que-3-arabinoside	yes	isolated by Henny Zeßner*		
Que-3-rhamnoside	yes	Extrasynthese, Lyon, France		

<sup>\*</sup> Zessner, H.; Pan, L.; Will, F.; Klimo, K.; Knauft, J.; Niewöhner, R.; Hümmer, W.; Owen, R.; Richling, E.; Frank, N.; Schreier, P.; Becker, H.; Gerhäuser, C.; 2008: Fractionation of polyphenol-enriched apple juice extracts to identify constituents with cancer chemoprotective potential. Molecular Nutrition Food Research 52:28-44.

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## Supplemental Table 2

Concentration of phenolics given as  $\mu g \cdot g^{-1}$  berry skin fresh weight  $\pm$  standard deviation, experimental year 2011. Leaf removal: all leaves in the bunch zone removed; Shade: Complete shading by covering bunches with boxes impermeable to light. E-L numbers given after the treatment indicate the developmental stage in which the treatment was applied. Treatment, year and sampling date effects were evaluated using a generalized linear model (GLM). Treatment and year effects are given in Tab. 4. "n.d." = not detected; "+" = values are between limit of detection and limit of quantification. GRP = grape reaction product; p-CGT = p-coumaroylglycosyltartrate; Que = quercetin

Date	20.09	20.09.2011		17.09.2011	
Treatment	Leaf removal E-L 27	Control	Shade E-L 29-31	Control	
Flavanols					
Procyanidin B1	$0.013 \pm 0.003$	$0.011 \pm 0.001$	$0.043 \pm 0.011$	$0.076 \pm 0.072$	
Catechin	$0.05 \pm 0.004$	$0.049 \pm 0.005$	$0.092 \pm 0.036$	$0.047 \pm 0.024$	
Procyanidin B2	$0.067 \pm 0.002$	$0.06 \pm 0.007$	$0.034 \pm 0.015$	$0.02 \pm 0.022$	
Epicatechin	$0.011 \pm 0$	$0.016 \pm 0.003$	$0.013 \pm 0.005$	$0.013 \pm 0.008$	
Total Flavanols	$0.141 \pm 0.006$	$0.135 \pm 0.014$	$0.182 \pm 0.053$	$0.155 \pm 0.118$	
Hydroxycinnamic acids					
Coumaroylglucose	$0.007 \pm 0.001$	$0.007 \pm 0.001$	$0.012 \pm 0.002$	$0.011 \pm 0.007$	
Caftaric Acid	$0.217 \pm 0.046$	$0.208 \pm 0.005$	$0.696 \pm 0.064$	$0.513 \pm 0.045$	
GRP	$0.004 \pm 0$	$0.004 \pm 0$	$0.004 \pm 0.001$	$0.006 \pm 0.003$	
p-CGT	$0.006 \pm 0.001$	$0.006 \pm 0.002$	$0.009 \pm 0.002$	$0.01 \pm 0.006$	
Coutaric acid	$0.1 \pm 0.022$	$0.088 \pm 0.007$	$0.365 \pm 0.044$	$0.252 \pm 0.033$	
Fertaric acid	$0.025 \pm 0.001$	$0.019 \pm 0.003$	$0.021 \pm 0.002$	$0.018 \pm 0.002$	
Caffeic acid	$0.015 \pm 0.001$	$0.011 \pm 0.004$	$0.004 \pm 0.001$	$0.012 \pm 0.003$	
Cumaric acid	$0.01 \pm 0.002$	$0.009 \pm 0.002$	$0.004 \pm 0.003$	$0.018 \pm 0.005$	
Total Hydroxycinnamic acids	$0.383 \pm 0.067$	$0.352 \pm 0.007$	$1.114 \pm 0.11$	$0.84 \pm 0.086$	
Flavonols					
Que-3-rutenoside	$0.324 \pm 0.02$	$0.15 \pm 0.067$	$0.115 \pm 0.061$	$0.21 \pm 0.051$	
Que-3-galactoside	$0.252 \pm 0.021$	$0.138 \pm 0.048$	$0.03 \pm 0.017$	$0.137 \pm 0.047$	
Que-3-glucoside	$0.751 \pm 0.052$	$0.454 \pm 0.138$	$0.06 \pm 0.024$	$0.452 \pm 0.159$	
Que-3-glucuronide	$0.812 \pm 0.016$	$0.488 \pm 0.139$	$0.425 \pm 0.2$	$0.605 \pm 0.124$	
Que-3-xyloside	$0.017 \pm 0.001$	$0.01 \pm 0.003$	$0 \pm 0.001$	$0.007 \pm 0.005$	
Que-3-arabinoside	$0.256 \pm 0.02$	$0.114 \pm 0.055$	$0.016 \pm 0.012$	$0.159 \pm 0.058$	
Que-3-rhamnoside	$0.512 \pm 0.034$	$0.258 \pm 0.107$	$0.004 \pm 0.003$	$0.299 \pm 0.132$	
Total Flavonols	$2.925 \pm 0.123$	$1.613 \pm 0.551$	$0.651 \pm 0.313$	$1.868 \pm 0.541$	
Total Phenolics	$3.449 \pm 0.075$	$2.1 \pm 0.558$	$1.947 \pm 0.44$	$2.863 \pm 0.553$	