Table S1. Condensed description and technical information of the commercial yeast strains used.

Yeast	Microbiological and oenological contribution		Technical characteristics
IOC Be Fruits	IOC Be Fruits™ was selected for no SO_2 or H_2S production. It reveals fruity esters (strawberry, pineapple, citrus) in white and rosé wines. The pure expression of fruit is emphasized by the ability of the yeast to reduce the acetaldehyde formation, while limiting sulfite production.	Lag Phase Nitrogen Needs Alcohol Tolerance SO_2 Production H_2S production Fermentation Temperature	Moderate to quick Short Medium alcohol resistance- 14 abv % Virtually zero Virtually zero 12 -15 °C
EC-1118	Lalvin EC-1118 was isolated in Champagne and its use is validated by the Comité Interprofessionnel du Vin de Champagne (CIVC). Its strong competitive character, its ability to ferment at low temperature, good flocculation and excellent alcohol tolerance, make Lalvin EC-1118 an excellent strain to be used in a wide range of applications (such as sparkling wines, fruit wines and ciders).	Fermentation Speed Lag Phase Nitrogen Needs Alcohol Tolerance SO_2 Production Fermentation Temperature	Fast in a wide pH range Low High alcohol tolerance up to 18% Average Low 15 - 25°C
ICV Okay	A workhorse strain for fresh aromatic and clean white, rose and red wines. A QTL yeast with low to no SO2, H2S and acetaldehyde production. The selection of the Lalvin ICV OKAY® yeast was the focus of research seeking to identify a new mechanism responsible for the control of SO2 and H2S production in wines. The low acetaldehyde production of Lalvin ICV OKAY® yeast is a great asset in helping to stabilize wines with low to moderate SO2 levels. Recommended for fresh and aromatic wines, including high sugar fermentations.	Fermentation Speed Lag Phase Nitrogen Needs Alcohol Tolerance SO_2 Production H_2S production Fermentation Temperature	Fast Very short Low 16 % Very low Very low 12 -30 °C
Elegance	A pure Active Dry Wine Yeast selected for its ability to enhance the varietal aromas of white wines. Noted for its ability to ferment at cooler temperatures and impart fragrant, perfume-like aromas to the wine. This strain has the capacity to express high beta-glucosidase activity, resulting in the release of fruity varietal aromas of terpene origin. A nitrogen supplement may be required when fermenting musts with low levels of nitrogen. Elegance has become a popular strain for a range of fruit-driven white varietals such as Semillon, Riesling, Sauvignon Blanc, Chardonnay and Pinot Gris/Grigio. Elegance is highly suited to restarting stuck fermentations containing high residual sugar levels.	Fermentation Speed Lag Phase Nitrogen Needs Alcohol Tolerance Fermentation Temperature	Medium Short Low to moderate 14-15% (v/v). 10 -30°C

Mauribrew Weiss	Mauribrew Weiss produces large quantities of fermentation aromas that contribute to the complexity of the beer. Nice fruity esters, little to no phenolics, very low sulfur levels, evident banana character when fermented above 23°C. Mauribrew Weiss is a vigorous specialty yeast strain selected for wheat beer fermentations, producing dry and lightly tart beer with clean esters.	Fermentation Speed Alcohol Tolerance SO_2 Production H_2S production Fermentation Temperature	Fast 7.5% (v/v) Low Low 18 -25 °C
UOA Maxithiol	MaxiThiol has the ability to produce aromatic thiols which contribute significant fruity esters of 'tropical fruit' and 'passion fruit' to the finished wine. The extra fruit aromas add a depth of complexity to the wine. A nitrogen supplement is strongly recommended when fermenting juice exhibiting low nitrogen levels and/or a high initial sugar level. UOA MaxiThiol is highly recommended for Sauvignon Blanc to enhance the aromatic profile. The high aromatic thiol production combined with being POF negative ensures strong varietal characteristics for this varietal. UOA MaxiThiol can also be used in other white grape varietals such as Colombard, Chenin Blanc and Chardonnay when there is a need for a strong contribution from the yeast toward aromatics.	Fermentation Speed Lag Phase Nitrogen Needs Alcohol Tolerance Fermentation Temperature	Moderate Short Moderate 14-15% (v/v) 12-15°c

*each yeast is a *Saccharomyces cerevisiae*.
*information found on the Specification and Technical datasheet doc of each yeast strain