

1 **Table S1**

2 Ethanol yield in the flask fermentation trials fermented with *S. cerevisiae* EC1118 (*S. c.*) and *T. delbrueckii*  
 3 UMY196 (*T. d.*). Different letters mean significant difference among different grape must/fruit drink obtained  
 4 with the same fruit juice. \*: significant difference between the two yeast species fermenting the same grape  
 5 must/fruit juice mix; ns: not significant.  
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Must	Proportion		Cherry		Kiwi		Peach		Strawberry	
Cabernet Sauvignon	80:20	<i>S. c.</i>	91±9 <sup>ab</sup>		93±3		98±10 <sup>ab</sup>		92±3 <sup>a</sup>	
		<i>T. d.</i>	84±4 <sup>ab</sup>	ns*	81±2	ns*	83±8 <sup>a</sup>	ns*	101±13 <sup>a</sup>	ns*
	60:40	<i>S. c.</i>	104±7 <sup>b</sup>		97±2		109±13 <sup>b</sup>		83±1 <sup>a</sup>	
		<i>T. d.</i>	94±6 <sup>b</sup>	ns*	92±3	ns*	90±9 <sup>ab</sup>	0.0192*	89±11 <sup>ab</sup>	ns*
Chardonnay	80:20	<i>S. c.</i>	86±7 <sup>a</sup>		92±1		95±10 <sup>ab</sup>		112±6 <sup>b</sup>	
		<i>T. d.</i>	82±4 <sup>a</sup>	ns*	88±1	ns*	103±13 <sup>b</sup>	ns*	81±12 <sup>b</sup>	0.0002*
	60:40	<i>S. c.</i>	83±8 <sup>a</sup>		92±1		92±7 <sup>a</sup>		122±25 <sup>b</sup>	
		<i>T. d.</i>	77±14 <sup>a</sup>	ns*	87±1	ns*	98±17 <sup>ab</sup>	ns*	88±22 <sup>ab</sup>	0.0000*

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8 **Supplementary S2**  
 9 Chemical parameters determined for the fermentation trial with must/cherry juice fermented with *S. cerevisiae*  
 10 EC1118 (*S. c.*) and *T. delbrueckii* UMY196 (*T. d.*).  
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Must	Proportion*	Fermenting yeast	Sugar (g/L)		Ethanol (v/v)		Total acidity (g tartaric acid/L)	
			<i>S. c.</i>	<i>T. d.</i>	<i>S. c.</i>	<i>T. d.</i>	<i>S. c.</i>	<i>T. d.</i>
Cabernet Sauvignon	80:20	T0	217±20	227±20	--	--	5.7±0.2	5.4±0.2
		EF	0.44±0.08	0.84±0.23	12.7±0.1	12.3±0.7	6.5±0.1	8.7±0.1
	60:40	T0	177±16	187±17	--	--	6.0±0.2	6.3±0.3
		EF	0.42±0.08	0.12±0.02	11.9±0.4	11.3±0.4	6.7±0.1	9.1±0.7
Chardonnay	80:20	T0	162±15	187±17	--	--	7.5±0.3	6.3±0.3
		EF	0.15±0.03	1.00±0.00	8.9±0.1	9.8±0.5	8.6±0.3	10.8±0.1
	60:40	T0	138±12	173±16	--	--	6.3±0.3	7.2±0.3
		EF	n.d.	0.50±0.23	7.4±0.0	8.5±1.1	6.7±0.1	10.8±0.1

12 \*: the proportion is related to must:cherry juice (v/v).  
 13 Legend: T0: concentrations of chemical parameters in kiwi juice/must; EF concentrations of chemical  
 14 parameters in mixed-cherry wine at the end of alcoholic fermentation; n.d.: not detected.

15 **Supplementary S3**  
 16 Chemical parameters determined for the fermentation trial with must/peach juice fermented with *S. cerevisiae*  
 17 EC1118 (*S. c.*) and *T. delbrueckii* UMY196 (*T. d.*).  
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Must	Proportion*	Fermenting yeast	Sugar (g/L)		Ethanol (v/v)		Total acidity (g tartaric acid/L)	
			<i>S. c.</i>	<i>T. d.</i>	<i>S. c.</i>	<i>T. d.</i>	<i>S. c.</i>	<i>T. d.</i>
Cabernet Sauvignon	80:20	T0	187±17	214±19	--	--	4.8±0.2	4.5±0.2
		EF	0.19±0.02	0.10±0.00	11.7±0.3	11.4±0.1	9.3±0.9	7.3±0.3
	60:40	T0	147±13	180±16	--	--	4.4±0.2	4.4±0.2
		EF	0.05±0.03	0.17±0.05	10.3±0.4	10.4±0.1	6.4±0.0	7.5±0.0
Chardonnay	80:20	T0	153±14	153±14	--	--	6.6±0.3	6.9±0.3
		EF	0.10±0.05	0.18±0.03	9.4±0.2	10.2±0.4	8.3±0.3	9.5±0.4
	60:40	T0	140±13	113±10	--	--	6.2±0.2	5.1±0.2
		EF	0.08±0.03	0.08±0.07	8.3±0.3	7.1±0.6	8.3±0.1	8.0±0.4

19 \*: the proportion is related to must:peach juice (v/v).  
 20 Legend: T0: concentrations of chemical parameters in kiwi juice/must; EA concentrations of chemical  
 21 parameters in mixed-peach wine at the end of alcoholic fermentation; n.d.: not detected.

22 **Supplementary S4**  
 23 Chemical parameters determined for the fermentation trial with must/strawberry juice fermented with *S.*  
 24 *cerevisiae* EC1118 (*S. c.*) and *T. delbrueckii* UMY196 (*T. d.*).  
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Must	Proportion*	Fermenting yeast	Sugar (g/L)		Ethanol (v/v)		Total acidity (g tartaric acid/L)	
			<i>S. c.</i>	<i>T. d.</i>	<i>S. c.</i>	<i>T. d.</i>	<i>S. c.</i>	<i>T. d.</i>
Cabernet Sauvignon	80:20	T0	167±15	168±15	--	--	5.9±0.2	5.1±0.2
		EF	n.d.	44±5	9.9±0.9	7.9±0.3	7.5±0	8.8±0.3
	60:40	T0	146±13	151±14	--	--	6.3±0.3	5.3±0.2
		EF	n.d.	2.5±1.5	7.9±1.1	8.5±0.4	6.8±0.3	9.5±0.5
Chardonnay	80:20	T0	92±8	94±8	--	--	5.1±0.2	4.8±0.2
		EF	n.d.	n.d.	6.7±0.3	4.9±0.4	6±0.4	6.9±0
	60:40	T0	64±6	79±7	--	--	5.7±0.2	6±0.2
		EF	n.d.	n.d.	5.0±0.8	4.4±1.0	6.3±0.2	7.7±0.2

26 \*: the proportion is related to must:strawberry juice (v/v).  
 27 Legend: T0: concentrations of chemical parameters in kiwi juice/must; EA concentrations of chemical  
 28 parameters in mixed-strawberry wine at the end of alcoholic fermentation; n.d.: not detected.