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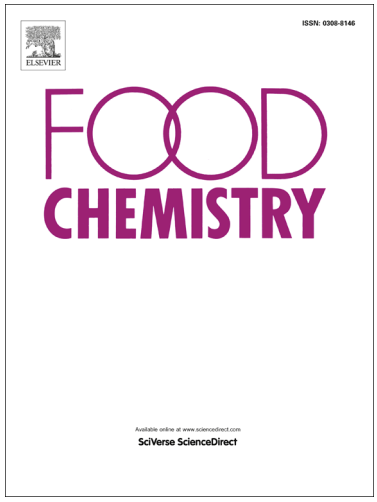

Reference samples guide variable selection for correlation of wine sensory and volatile profiling data

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ACCEPTED MANUSCRIPT

Title

Reference samples guide variable selection for correlation of wine sensory and volatile profiling data

Abbreviated Title

Variable selection to determine wine sensory – chemistry relationships

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Highlights

- Wine alcohol significantly influences sensory properties and volatile chemistry.
- Untargeted volatile profiles used to model wine flavour intensities.
- First application of sensory reference samples for variable selection.

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