Table 2. Aroma compounds in the grape berry. Fontes N, Gerós H, Delrot S. 2011. Grape berry vacuole: a complex and heterogeneous membrane system specialized in the accumulation of solutes. Am J Enol Vitic 62: 270-278

Group	Common compounds	Odour description	Aromatic precursor	Location		Observations	References
•	•	•	(odourless)	Skin	Flesh	•	
Terpenoids	Monoterpenols: Linalol	rose	Glycoside conjugates	+++	+	Mostly present in Muscat varieties as both free (volatile) and bound (non-volatile) forms;	Gunata et al. 1985 Park et al. 1991
(Monoterpenes;	Geraniol	rose				Nerol and geraniol concentrate in the skin;	raik et al. 1991
Sesquiterpenes)	Nerol	rose				Both free and bound fractions tend to decline at maturity; Synthesised at ER and accumulated in the vacuoles	
						vacuoies	
Norisoprenoids	β-damascenone β-inonone	honey violet	Glycoside conjugates	+	+++	Mostly accumulated as bound non-volatile compounds; only trace amounts of damascenone	Lewinsohn et al. 2005
(C ₁₃ norisoprenoids)	TDN Vitispirane	kerosene spicy, woody				occurring as free volatile molecules; Products of carotenoid degradation; Levels increase after <i>véraison</i> ;	
						Accumulation in the berry not closely related to sugar concentration;	Razungles et al. 1993
Organo-sulfur compounds	3-sulfanylhexan-1-ol;	Sulphur, passion fruit, cat urine, box	S-cysteine conjugates	+	+	S-cystein conjugates largely restricted to the skin;	Tominaga et al. 1998
(Thiols)	2-methylfuran-3-thiol; 4-methyl-4-	tree, rhurbarb; meaty	101911811111			Suffer further cleavage in the vacuole resulting in a specific cystein conjugate:	Mestres et al. 2000
	sulphanylpentan-2-one;	·				Precursors appear differently during maturation	Francis and Newton
	3-sulfanylbutan-1-ol; 3-sulfanylpentan-1-ol;	box tree					2005
		onion, leek					
Methoxypyrazynes	IPMP	grapefruit asparagus, green		+	_	Positive and negative contribution to wine	Belancic and Agosin
313	ID1 (D	pea				aroma, flavour and mouthfeel;	2007
(Pyrazynes)	IBMP SBMP	green pepper beet, earthy				Vegetative character of Cabernet Sauvignon variety;	Parr et al. 2007
	SDIVII	oeei, eariny				Accumulation peak prior to <i>véraison</i> and further drop as the berry ripens	1 a11 Ct a1. 2007

TDN – 1,1,6-trimethyl-1,2-dihydronaphthalene; TPB – (E)-1-(2,3,6-trimethylphenyl)buta-1,3-diene; IPMP – isopropyl methoxypyrazine; IBMP – isobutyl methoxypyrazine; SBMP – sec-butyl methoxypyrazine; ER – Endoplasmic Reticulum