of three aroma compounds (higher alcohols) of the fermentation bouquet (Table 2), but other important aroma compounds like volatile thiols associated with Sauvignon blanc were not included. It is not representative and sufficient to compare the production of aroma compounds by parents and hybrids. Some hybrids had higher production of higher alcohols, although the sensory evaluation to confirm that wines also had improved aroma was not conducted. The suitability of the hybrids for wine production and the formation of metabolites should be studied in future research studies.

CONCLUSIONS

New sulphite-tolerant *S. uvarum* strains were successfully bred in this study, which laid a good foundation for further research and application. This was the first report on breeding sulphite-tolerant *S. uvarum* strains using crossing methods. The genes could be redistributed or rearranged by crossing, which makes it possible to improve *S. uvarum* fermentation characteristics by crossing. Two strains (C13 and C21) performed very well during fermentation, and the production of higher alcohols like propanol, isobutanol and isoamyl alcohol of C13 was highest among the selected hybrid strains.

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