







# White Wine Quality

**Presented by**

*Wildest On Earth*

# Data Overview



- The data is Vinho Verde\* white wine samples from Portugal.
- The goal of this project is to determine wine quality based on the chemical properties
  - Input variable: based on physicochemical tests
  - Output variable: based on sensory data, median of at least 3 evaluations made by wine experts

\*Portuguese wine that originated in the historic Minho province in the far north of the country



# Features

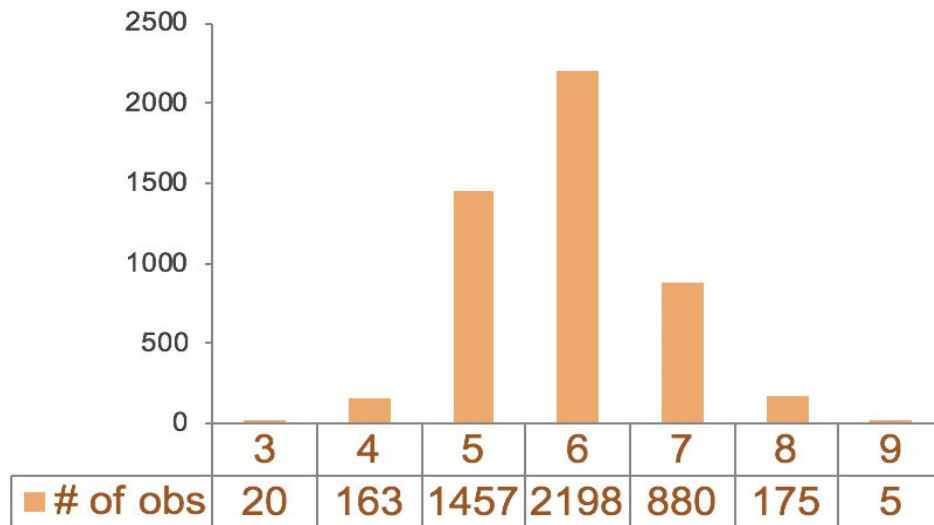
- Fixed acidity
- Volatile acidity
- Citric acid
- Residual sugar
- Chlorides
- Free sulfur dioxide
- Total sulfur dioxide
- Density
- PH
- Sulphates
- Alcohol

```
wine.isnull().sum()
```

fixed acidity	0
volatile acidity	0
citric acid	0
residual sugar	0
chlorides	0
free sulfur dioxide	0
total sulfur dioxide	0
density	0
pH	0
sulphates	0
alcohol	0
quality	0

# Label Distribution

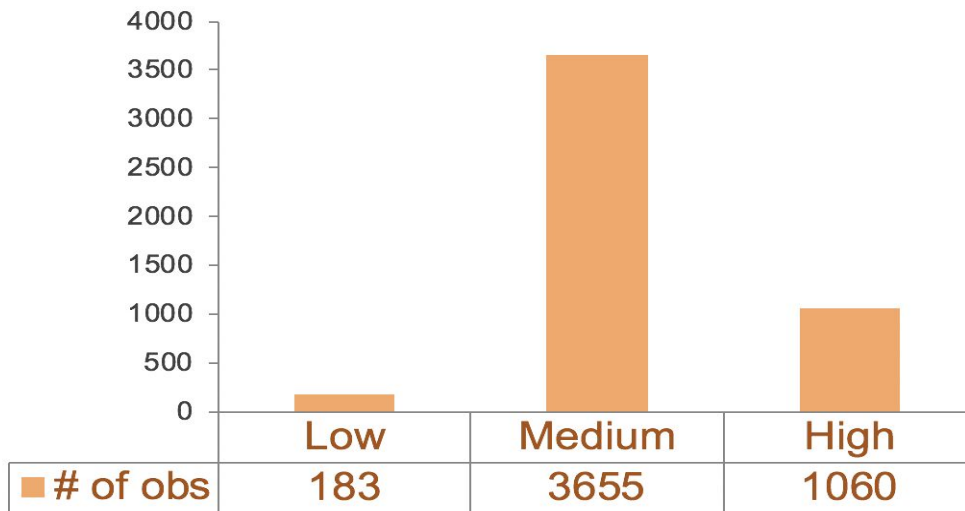
- Quality is represented by scores ranging from 0 to 10
- 0 is the worst and 10 is the best

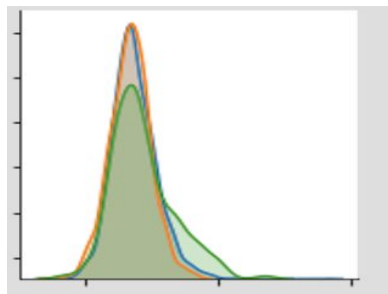




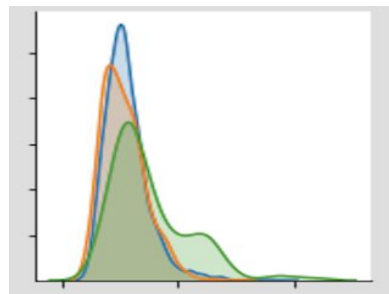
# Labels and Encoding

- Binning:
  - score under 5 → “Low”
  - score above 6 → “High”
  - score of 5 and 6 → “Medium”

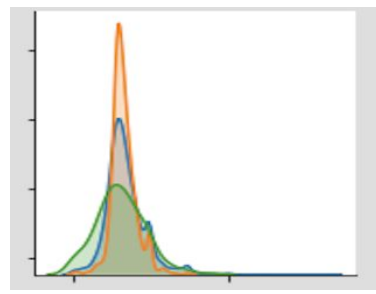




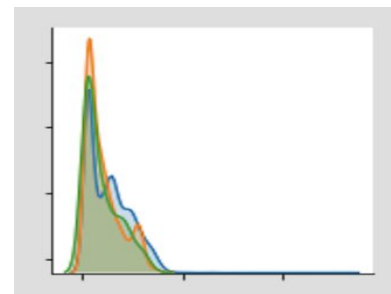
fixed acidity



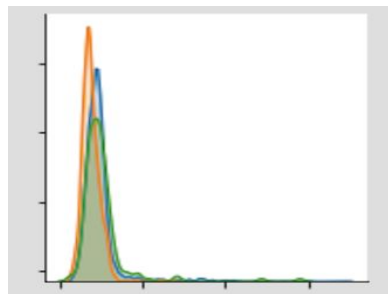
volatile acidity



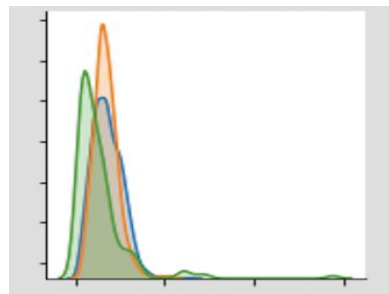
citric acid



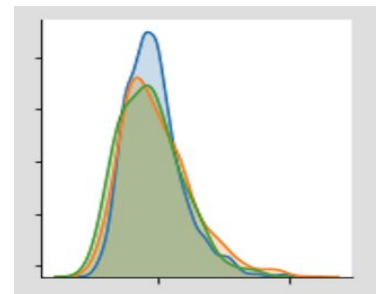
residual sugar



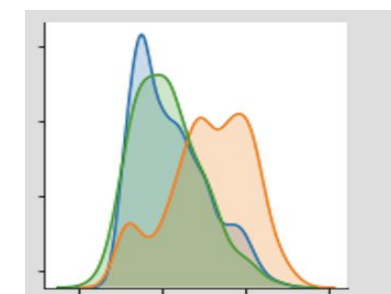
chlorides



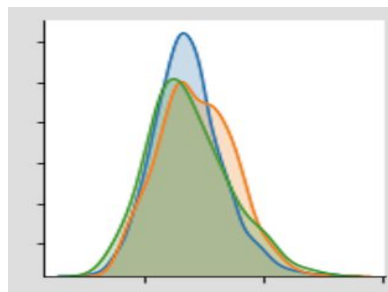
free sulfur dioxide



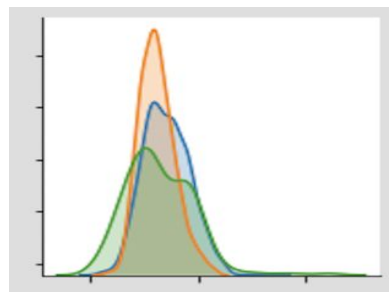
sulphates



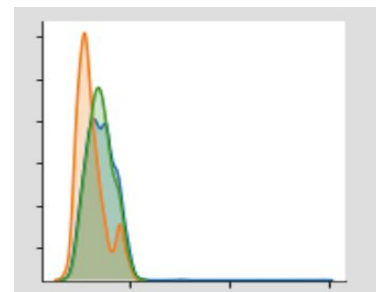
alcohol



PH



total sulfur dioxide

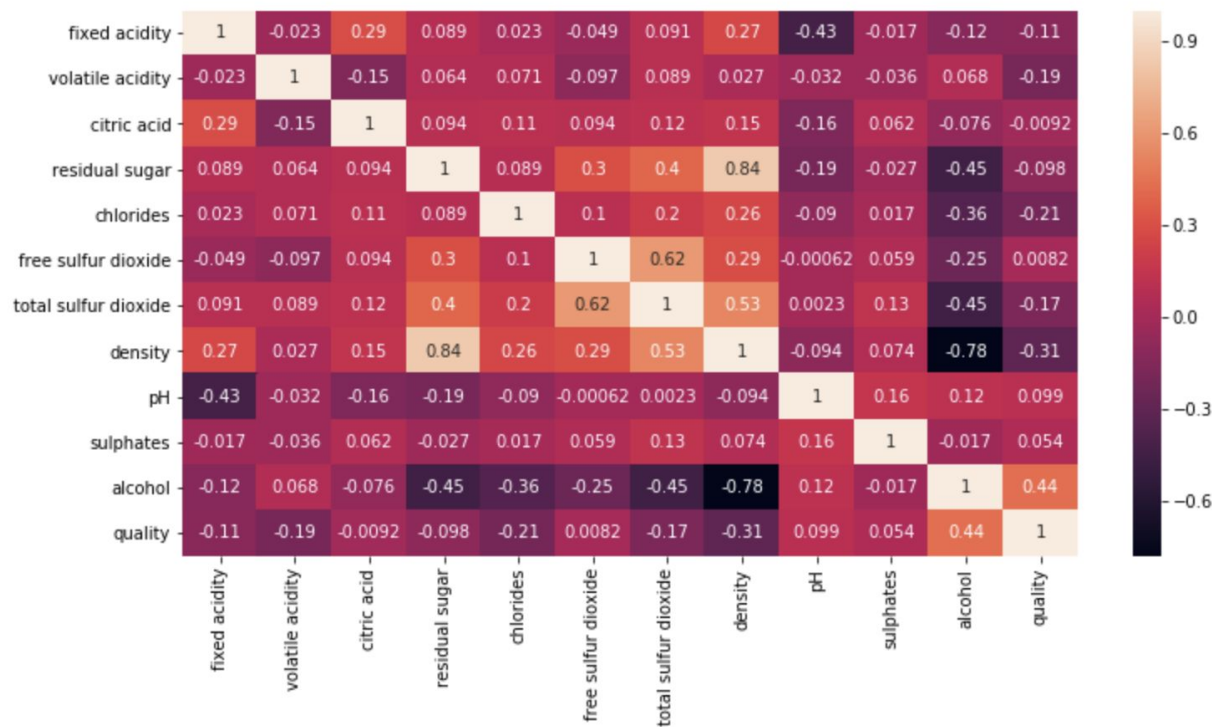


density

category

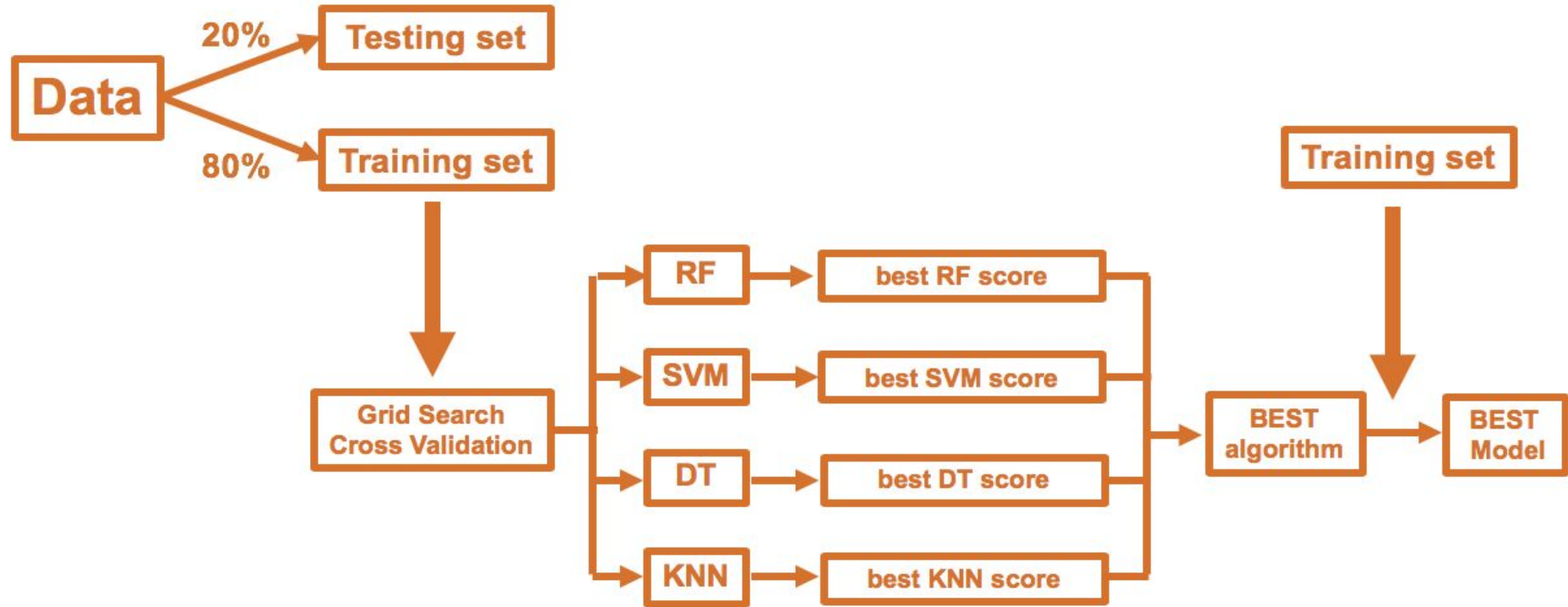
- Medium
- High
- Low

# Variable Correlation Matrix





# Modeling Process



# Validation Accuracy



**Random Forest**



**SVM**



**Decision Tree**



**KNN**

**Random Forest performs the best on validation**

# RF on Testing Accuracy



Quality	Precision	Recall	F1-score	Actual Count
High	0.79	0.61	0.69	209
Low	0.57	0.11	0.19	35
Medium	0.86	0.95	0.90	736
Weighted Average	0.84	0.86	0.83	980
Model Accuracy on Test Data			0.85	

# RF Confusion Matrix



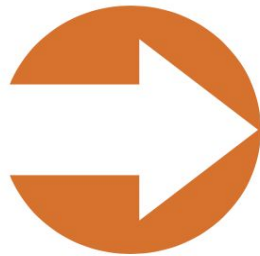
Predicted		HIGH	LOW	MEDIUM
Actual	HIGH	128	0	81
	LOW	0	4	31
	MEDIUM	35	3	698



# Resample

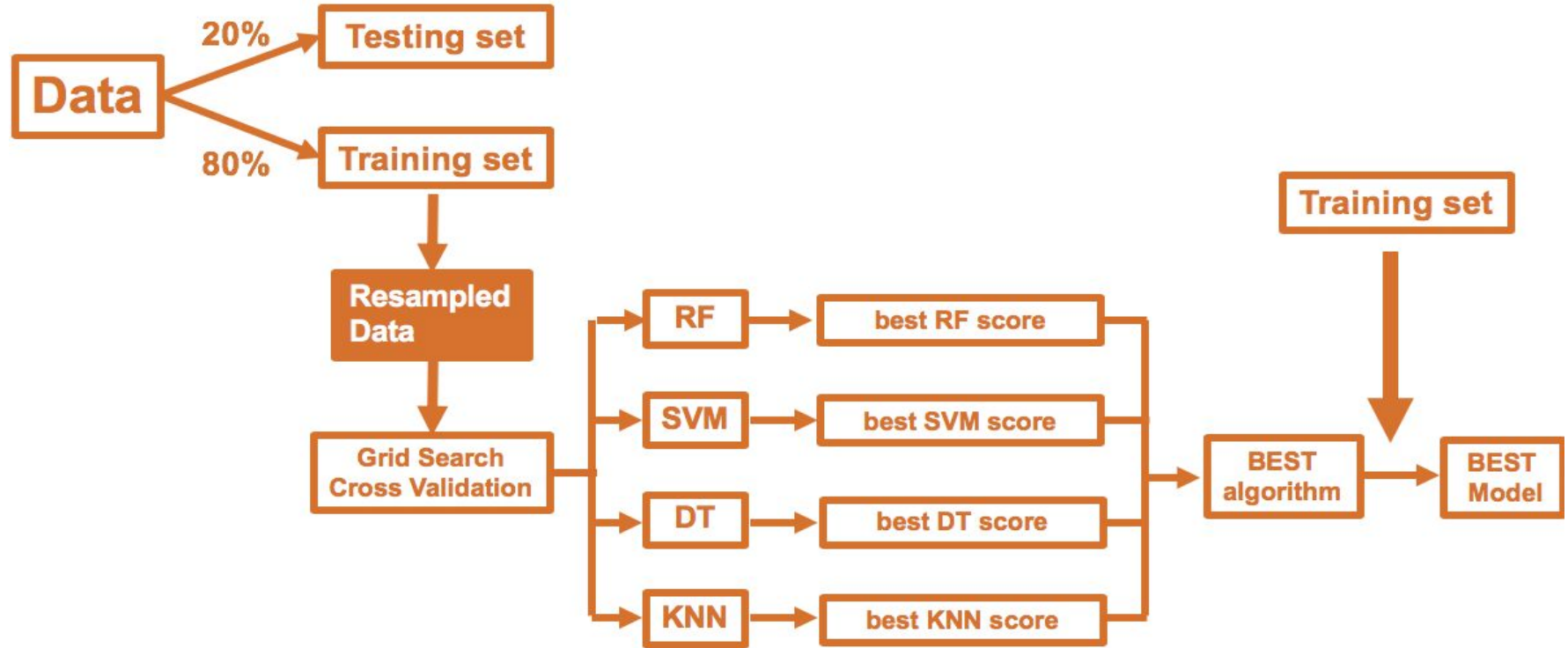
The data is significantly imbalanced, so we decided to resample the training data to improve accuracy for low and high

<b>LOW</b>	148
<b>MEDIUM</b>	2919
<b>HIGH</b>	851



<b>LOW</b>	1500
<b>MEDIUM</b>	1500
<b>HIGH</b>	1500

# Similar Process



# Validation Accuracy



**Random Forest**



**SVM**



**Decision Tree**



**KNN**

**Random Forest is still the best.**



# RF Confusion Matrix

**RF** acc on test data **BEFORE** resampling: 84.69%

		Predicted	HIGH	LOW	MEDIUM
Actual	HIGH		128	0	81
	LOW		0	4	31
	MEDIUM		35	3	698

**RF** acc on test data **AFTER** resampling: 73.87%

		Predicted	HIGH	LOW	MEDIUM
Actual	HIGH		174	0	35
	LOW		2	11	22
	MEDIUM		151	46	539





# RF vs. SVM

**RF** acc on test data **AFTER** resampling: 73.87%

Predicted		HIGH	LOW	MEDIUM
Actual	HIGH	174	0	35
	LOW	2	11	22
	MEDIUM	151	46	539

**SVM** acc on test data **AFTER** resampling: 78.88%

Predicted		HIGH	LOW	MEDIUM
Actual	HIGH	106	4	99
	LOW	0	7	28
	MEDIUM	49	27	660

# Reference



<http://www3.dsi.uminho.pt/pcortez/wine/>

P. Cortez, A. Cerdeira, F. Almeida, T. Matos and J. Reis.

Modeling wine preferences by data mining from physicochemical properties. In Decision Support Systems, Elsevier, 47(4):547-553, 2009.



# SVM Confusion Matrix

**SVM** acc on test data **BEFORE** resampling: 82.65%

Predicted		HIGH	LOW	MEDIUM
Actual	HIGH	72	0	137
	LOW	0	2	33
	MEDIUM	0	0	736

**SVM** acc on test data **AFTER** resampling: 78.88%

Predicted		HIGH	LOW	MEDIUM
Actual	HIGH	106	4	99
	LOW	0	7	28
	MEDIUM	49	27	660