

Reference for P4

Acidity:

[https://research.wsulibs.wsu.edu/xmlui/bitstream/handle/2376/4103/Villamor\\_wsu\\_0251E\\_10425.pdf?sequence=1](https://research.wsulibs.wsu.edu/xmlui/bitstream/handle/2376/4103/Villamor_wsu_0251E_10425.pdf?sequence=1)

[http://www.grapestompers.com/articles/measure\\_acidity.htm](http://www.grapestompers.com/articles/measure_acidity.htm)

<http://www.wineperspective.com/>

[http://www.wineperspective.com/the\\_acidity\\_of\\_wine.htm](http://www.wineperspective.com/the_acidity_of_wine.htm)

Basic difference between pH and TA:

<http://gwi.missouri.edu/publications/2013spring.pdf>

Sugar vs acidity:

<http://drinks.seriouseats.com/2013/04/wine-jargon-what-is-residual-sugar-riesling-fermentation-s-teen-grubbs.html>

[https://en.wikipedia.org/wiki/Sweetness\\_of\\_wine#Residual\\_sugar](https://en.wikipedia.org/wiki/Sweetness_of_wine#Residual_sugar)

Density

[http://www.answers.com/Q/What\\_is\\_the\\_density\\_of\\_wine](http://www.answers.com/Q/What_is_the_density_of_wine)

Ggplot:

<http://stackoverflow.com/questions/29287614/r-normalize-then-plot-two-histograms-together-in-r>