wine

```
load("wine.Rdata")
head(wine)
```

```
##   Type Alcohol Malic  Ash Alcalinity Magnesium Phenols Flavanoids
## 1    1   14.23  1.71 2.43       15.6       127    2.80       3.06
## 2    1   13.20  1.78 2.14       11.2       100    2.65       2.76
## 3    1   13.16  2.36 2.67       18.6       101    2.80       3.24
## 4    1   14.37  1.95 2.50       16.8       113    3.85       3.49
## 5    1   13.24  2.59 2.87       21.0       118    2.80       2.69
## 6    1   14.20  1.76 2.45       15.2       112    3.27       3.39
##   Nonflavanoids Proanthocyanins Color  Hue Dilution Proline
## 1          0.28            2.29  5.64 1.04     3.92    1065
## 2          0.26            1.28  4.38 1.05     3.40    1050
## 3          0.30            2.81  5.68 1.03     3.17    1185
## 4          0.24            2.18  7.80 0.86     3.45    1480
## 5          0.39            1.82  4.32 1.04     2.93     735
## 6          0.34            1.97  6.75 1.05     2.85    1450
```

These data are the results of a chemical analysis of wines grown in the same region in Italy but derived from three different cultivars. The analysis determined the quantities of 13 constituents found in each of the three types of wines.

A data frame with 178 observations on the following 14 variables :

class The class vector, the three different cultivars of wine are reprensented by the three integers : 1 to 3.

V1 Alcohol

V2 Malic acid

V3 Ash

V4 Alcalinity of ash

V5 Magnesium

V6 Total phenols

V7 Flavanoids

V8 Nonflavanoid phenols

V9 Proanthocyanins

V10 Color intensity

V11 Hue

V12 OD280/OD315 of diluted wines

V13 Proline