

# **UNCORKED INSIGHTS WINE QUALITY ANALYSIS**

**JOSEPH ROBINSON**

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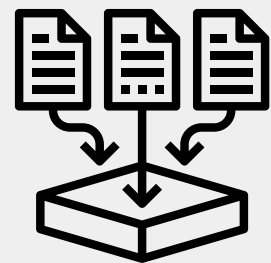
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CONCLUSION

# OVERVIEW



**Objective:** Understand the factors influencing red and white wine quality using statistical and machine learning methods.



**Data:** Two datasets (red and white wine) with 11 physicochemical attributes and a quality rating (0-10).



**Methodology:** Descriptive statistics, t-tests, confidence intervals, and logistic regression.





# ASSUMPTIONS & DISCLAIMERS

## Data Set Limitations:

- Wine Origin:

- The wine samples used in this study only consist of Portuguese "Vinho Verde" variants
- This limits the significance of population inferences, since all samples come from the same region

- Class Distribution:

- Class distribution is imbalanced
  - There are more "normal" wines than high/low quality

- Limited variables:

- There is no data for grape type, wine type, wine prices, or sales
- This reduces the scope and impact of findings, as they relate to the business task





# KEY INSIGHTS

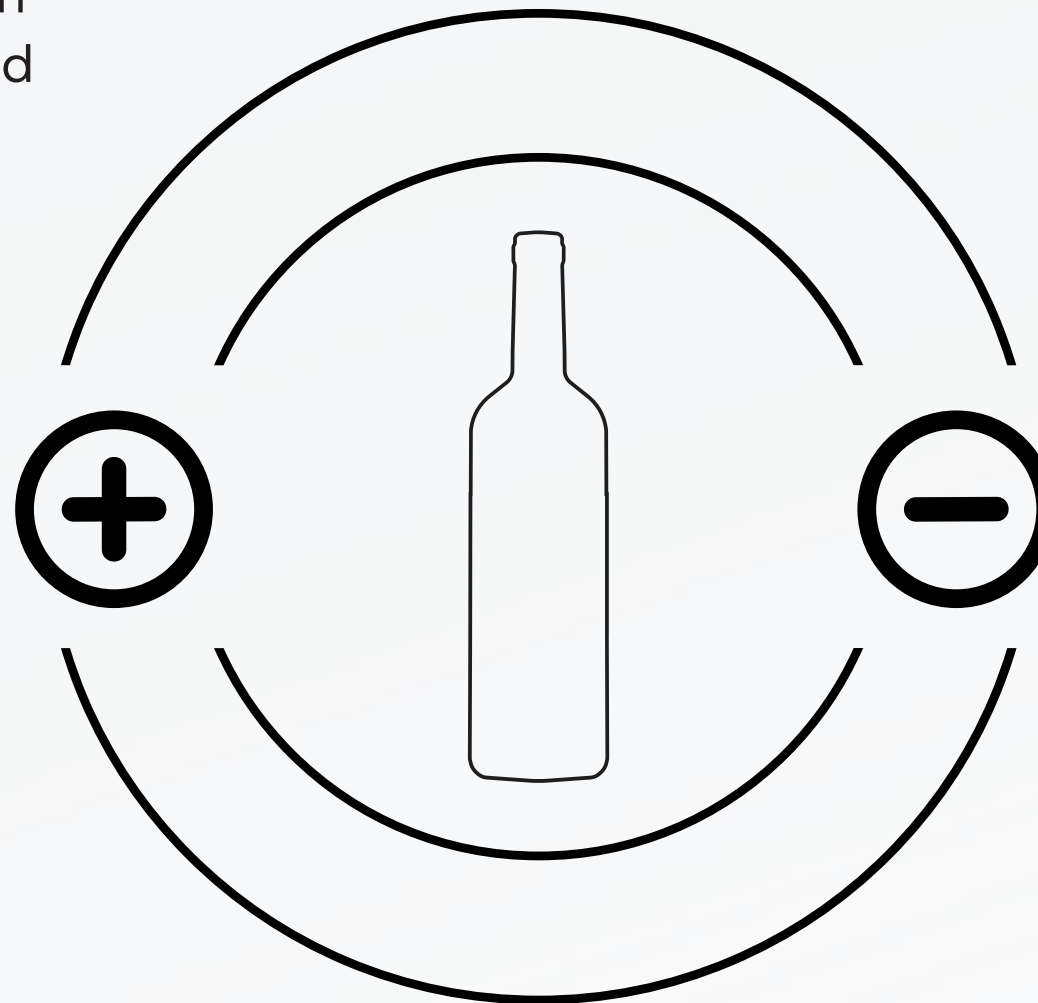
## Common Wine Quality Correlates

### Positive Correlates:

- Higher levels of **sulphates** and **alcohol** generally correlate with **higher quality** wine for both red and white varieties.

### Negative Correlates:

- Higher levels of **volatile acidity** and **chlorides** are associated with **lower quality** wine for both red and white varieties.



# RED WINE INSIGHTS

## Statistical Inferences

### Correlates:

- **Positive:** Sulphates, Alcohol
- **Negative:** Volatile Activity, Chlorides
- **Negligible:** Citric Acid, Fixed Acidity, Residual Sugar, Total Sulfur Dioxide, pH

### Confidence Intervals (95%):

- **Alcohol content:** [10.78 to 10.92]
- **Citric Acid:** [0.28 to 0.31]
- **Sulphates:** [0.68 to 0.70]
- **Volatile Activity:** [0.46 to 0.48]
- **Density:** [0.9963 to 0.9966]
- **Chlorides:** [0.80 to 0.85]

## Logistic Regression Analysis

### Model Overview:

- Retained **moderate** explanatory power (25%) with pseudo-R-Squared value of 0.2504.
- Model has **strong** predictive power due to the extremely low LLR p-value ( $1.988e-112$ ).

### High Quality Red Wine factors based on Odds Ratio:

- **Strong Positive Impact:**
  - Sulphates: Higher levels increase quality odds by 1443%.
  - Alcohol: Higher content increases quality odds by 148%.
- **Strong Negative Impact:**
  - Volatile Acidity and Chlorides: Decrease quality odds significantly.
- **Weak Negative Impact:**
  - Free Sulfur Dioxide: Slightly positive impact.
- **Negligible Impact:**
  - Citric Acid, Fixed Acidity, Residual Sugar, Total Sulfur Dioxide, pH.

# WHITE WINE INSIGHTS

## Statistical Inferences

### Correlates:

- **Positive:** Sulphates, Alcohol, Free Sulfur Dioxide
- **Negative:** Volatile Activity, Density, Chlorides
- **Negligible:** Citric Acid, Fixed Acidity, Residual Sugar, Total Sulfur Dioxide, pH

### Confidence Intervals (95%):

- **Alcohol content:** [11.34 to 11.49]
- **Free Sulfur Dioxide:** [33.71 to 35.38]
- **Sulphates:** [0.492 to 0.508]
- **Volatile Activity:** [0.25 to 0.27]
- **Density:** [0.9922 to 0.9925]
- **Chlorides:** [0.0374 to 0.0388]

## Logistic Regression Analysis

### Model Overview:

- Retained **mild** explanatory power (18%) with pseudo-R-Squared value of 0.1804.
- Model has **strong** predictive power due to the extremely low LLR p-value ( $7.632e-192$ ).

### Factors impacting white wine quality based on odds ratios:

- **Moderate Positive Impact:**
  - Alcohol (86% increase), Sulphates (29% increase).
- **Weak Positive Impact:**
  - pH, Free Sulfur Dioxide.
- **Strong Negative Impact:**
  - Volatile Acidity (92% decrease), Chlorides (93% decrease).
- **Moderate Negative Impact:**
  - Citric Acid (59% decrease).
- **Weak Negative Impact:**
  - Fixed Acidity, Residual Sugar, Total Sulfur Dioxide.

# RECOMMENDATIONS



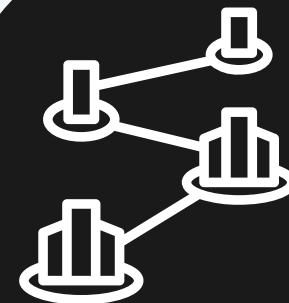
## ENHANCE MODEL PERFORMANCE

Optimize through feature engineering and selection.



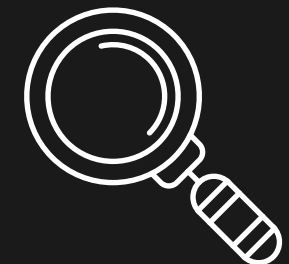
## DEEPEN UNDERSTANDING

Investigate anomalies in the density variable.



## EXPAND MODEL COMPARISON

Compare logistic regression with other classification algorithms (e.g., random forest, support vector machines).



## UNCOVER RELATIONSHIPS

Explore potential interactions between variables.



# NEXT STEPS



## INCORPORATE ADDITIONAL FEATURES

Include grape type, wine type, price, and sales data in future analysis.



## LEVERAGE TIME SERIES DATA

Utilize time series data (dates, months, quarters) for trend analysis.

# THANK YOU

OGTIP  
DATA  
SCIENCE  
INTERNSHIP

