

Appendix: Evaluating Wine Quality

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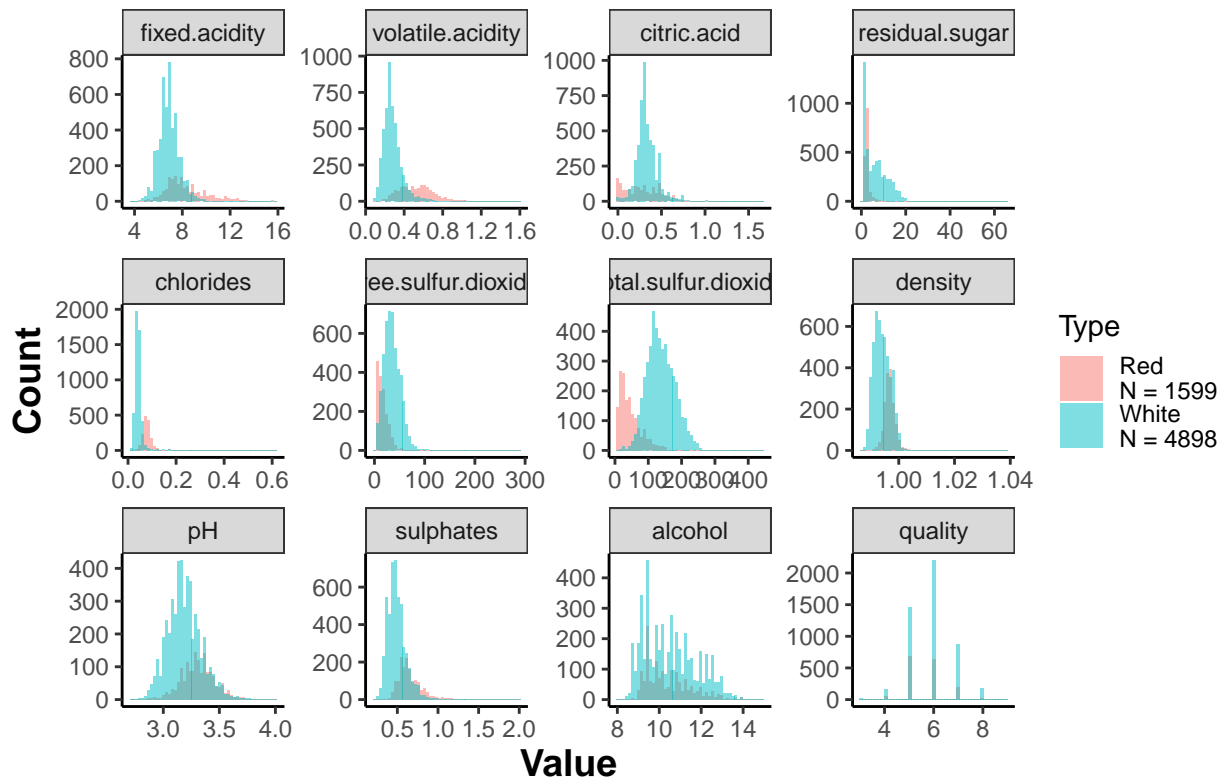
12/4/2020

Introduction

This document will explore two datasets that comprises physichemical properties and quality ratings of red and white wines.

What do the distirubtions look like of both red and white wines?

Properties of Red and White Wine



What are the letter values of red and white wine?

```
##
##
## Table: fixed.acidity
##
## |           | White | Red |
## |-----|-----|-----|
## |Maximum   | 14.200| 15.90|
## |Upper Fourth | 7.300| 9.20|
## |Median     | 6.800| 7.90|
## |Mean       | 6.855| 8.32|
## |Lower Fourth | 6.300| 7.10|
## |Minimum    | 3.800| 4.60|
## |Outer Upper Fence | 9.300| 13.40|
## |Inner Upper Fence | 7.800| 10.25|
## |Inner Lower Fence | 5.800| 6.05|
## |Outer Lower Fence | 4.300| 2.90|
##
##
## Table: volatile.acidity
##
## |           | White | Red |
## |-----|-----|-----|
## |Maximum   | 1.100| 1.580|
## |Upper Fourth | 0.320| 0.640|
## |Median     | 0.260| 0.520|
## |Mean       | 0.278| 0.528|
## |Lower Fourth | 0.210| 0.390|
## |Minimum    | 0.080| 0.120|
## |Outer Upper Fence | 0.540| 1.140|
## |Inner Upper Fence | 0.375| 0.765|
## |Inner Lower Fence | 0.155| 0.265|
## |Outer Lower Fence | -0.010| -0.110|
##
##
## Table: citric.acid
##
## |           | White | Red |
## |-----|-----|-----|
## |Maximum   | 1.660| 1.000|
## |Upper Fourth | 0.390| 0.420|
## |Median     | 0.320| 0.260|
## |Mean       | 0.334| 0.271|
## |Lower Fourth | 0.270| 0.090|
## |Minimum    | 0.000| 0.000|
## |Outer Upper Fence | 0.630| 1.080|
## |Inner Upper Fence | 0.450| 0.585|
## |Inner Lower Fence | 0.210| -0.075|
## |Outer Lower Fence | 0.030| -0.570|
##
##
## Table: residual.sugar
##
```

```

## |           | White| Red|
## |:-----|-----:|-----:|
## |Maximum    | 65.800| 15.500|
## |Upper Fourth|  9.900|  2.600|
## |Median      |  5.200|  2.200|
## |Mean        |  6.391|  2.539|
## |Lower Fourth|  1.700|  1.900|
## |Minimum     |  0.600|  0.900|
## |Outer Upper Fence| 26.300|  4.000|
## |Inner Upper Fence| 14.000|  2.950|
## |Inner Lower Fence| -2.400|  1.550|
## |Outer Lower Fence| -14.700|  0.500|
##
##
## Table: chlorides
##
## |           | White| Red|
## |:-----|-----:|-----:|
## |Maximum    | 0.346| 0.611|
## |Upper Fourth| 0.050| 0.090|
## |Median      | 0.043| 0.079|
## |Mean        | 0.046| 0.087|
## |Lower Fourth| 0.036| 0.070|
## |Minimum     | 0.009| 0.012|
## |Outer Upper Fence| 0.078| 0.130|
## |Inner Upper Fence| 0.057| 0.100|
## |Inner Lower Fence| 0.029| 0.060|
## |Outer Lower Fence| 0.008| 0.030|
##
##
## Table: free.sulfur.dioxide
##
## |           | White| Red|
## |:-----|-----:|-----:|
## |Maximum    | 289.000| 72.000|
## |Upper Fourth| 46.000| 21.000|
## |Median      | 34.000| 14.000|
## |Mean        | 35.308| 15.875|
## |Lower Fourth| 23.000|  7.000|
## |Minimum     |  2.000|  1.000|
## |Outer Upper Fence| 92.000| 49.000|
## |Inner Upper Fence| 57.500| 28.000|
## |Inner Lower Fence| 11.500|  0.000|
## |Outer Lower Fence| -23.000| -21.000|
##
##
## Table: total.sulfur.dioxide
##
## |           | White| Red|
## |:-----|-----:|-----:|
## |Maximum    | 440.000| 289.000|
## |Upper Fourth| 167.000| 62.000|
## |Median      | 134.000| 38.000|
## |Mean        | 138.361| 46.468|

```

```
## |Lower Fourth      | 108.000| 22.000|
## |Minimum           |   9.000|  6.000|
## |Outer Upper Fence | 285.000| 142.000|
## |Inner Upper Fence | 196.500|  82.000|
## |Inner Lower Fence |  78.500|   2.000|
## |Outer Lower Fence | -10.000| -58.000|
```

```
##
```

```
##
```

```
## Table: density
```

```
##
```

```
## |           | White|  Red|
## |:-----:|-----:|-----:|
## |Maximum    | 1.039| 1.004|
## |Upper Fourth| 0.996| 0.998|
## |Median      | 0.994| 0.997|
## |Mean        | 0.994| 0.997|
## |Lower Fourth| 0.992| 0.996|
## |Minimum     | 0.987| 0.990|
## |Outer Upper Fence| 1.005| 1.002|
## |Inner Upper Fence| 0.998| 0.999|
## |Inner Lower Fence| 0.990| 0.994|
## |Outer Lower Fence| 0.983| 0.991|
```

```
##
```

```
##
```

```
## Table: pH
```

```
##
```

```
## |           | White|  Red|
## |:-----:|-----:|-----:|
## |Maximum    | 3.820| 4.010|
## |Upper Fourth| 3.280| 3.400|
## |Median      | 3.180| 3.310|
## |Mean        | 3.188| 3.311|
## |Lower Fourth| 3.090| 3.210|
## |Minimum     | 2.720| 2.740|
## |Outer Upper Fence| 3.660| 3.780|
## |Inner Upper Fence| 3.375| 3.495|
## |Inner Lower Fence| 2.995| 3.115|
## |Outer Lower Fence| 2.710| 2.830|
```

```
##
```

```
##
```

```
## Table: sulphates
```

```
##
```

```
## |           | White|  Red|
## |:-----:|-----:|-----:|
## |Maximum    | 1.08| 2.000|
## |Upper Fourth| 0.55| 0.730|
## |Median      | 0.47| 0.620|
## |Mean        | 0.49| 0.658|
## |Lower Fourth| 0.41| 0.550|
## |Minimum     | 0.22| 0.330|
## |Outer Upper Fence| 0.83| 1.090|
## |Inner Upper Fence| 0.62| 0.820|
## |Inner Lower Fence| 0.34| 0.460|
## |Outer Lower Fence| 0.13| 0.190|
```

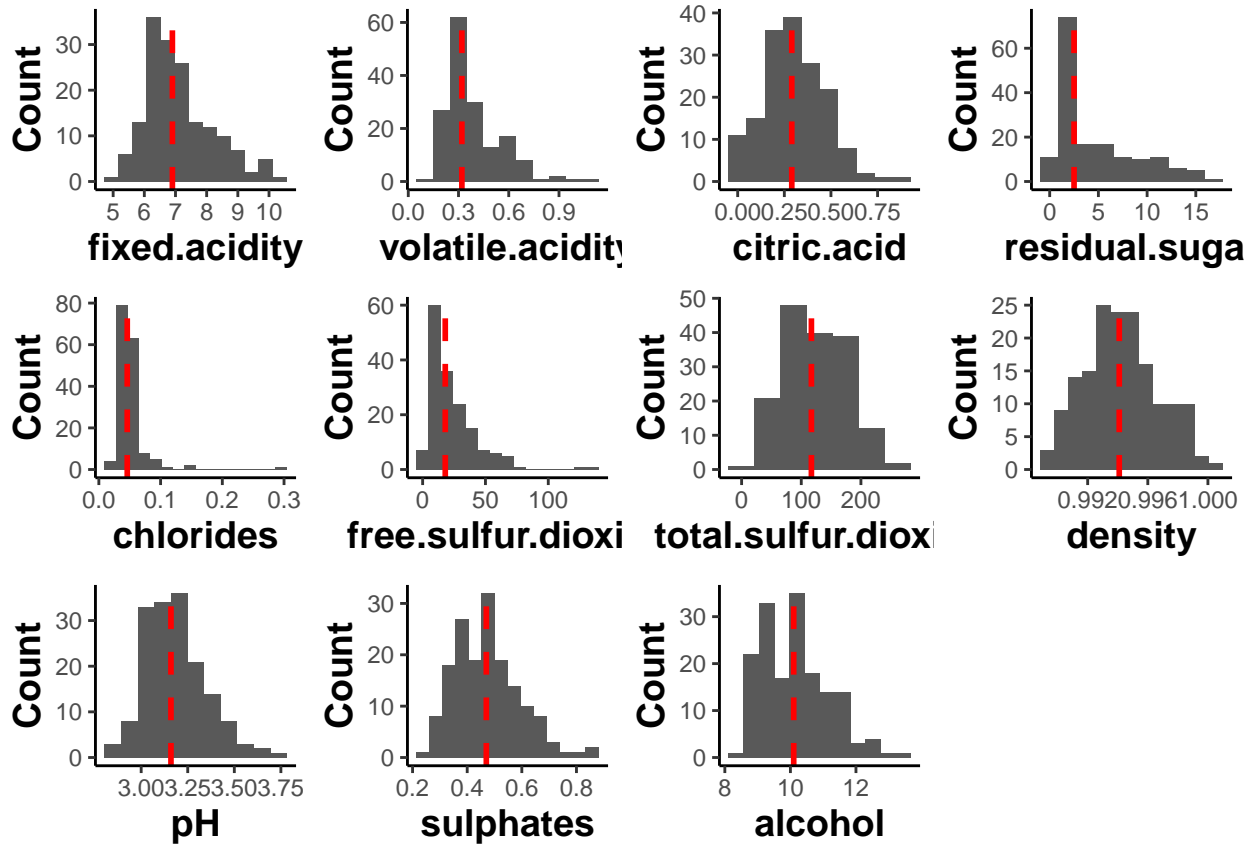
```
##
##
## Table: alcohol
##
## |           | White | Red |
## |:-----:|:-----:|:-----:|
## |Maximum    | 14.200| 14.900|
## |Upper Fourth | 11.400| 11.100|
## |Median      | 10.400| 10.200|
## |Mean        | 10.514| 10.423|
## |Lower Fourth | 9.500 | 9.500 |
## |Minimum     | 8.000 | 8.400 |
## |Outer Upper Fence | 15.200| 14.300|
## |Inner Upper Fence | 12.350| 11.900|
## |Inner Lower Fence | 8.550 | 8.700 |
## |Outer Lower Fence | 5.700 | 6.300 |
##
##
## Table: quality
##
## |           | White | Red |
## |:-----:|:-----:|:-----:|
## |Maximum    | 9.000 | 8.000 |
## |Upper Fourth | 6.000 | 6.000 |
## |Median      | 6.000 | 6.000 |
## |Mean        | 5.878 | 5.636 |
## |Lower Fourth | 5.000 | 5.000 |
## |Minimum     | 3.000 | 3.000 |
## |Outer Upper Fence | 8.000 | 8.000 |
## |Inner Upper Fence | 6.500 | 6.500 |
## |Inner Lower Fence | 4.500 | 4.500 |
## |Outer Lower Fence | 3.000 | 3.000 |
```

What are the characteristics of quality outliers?

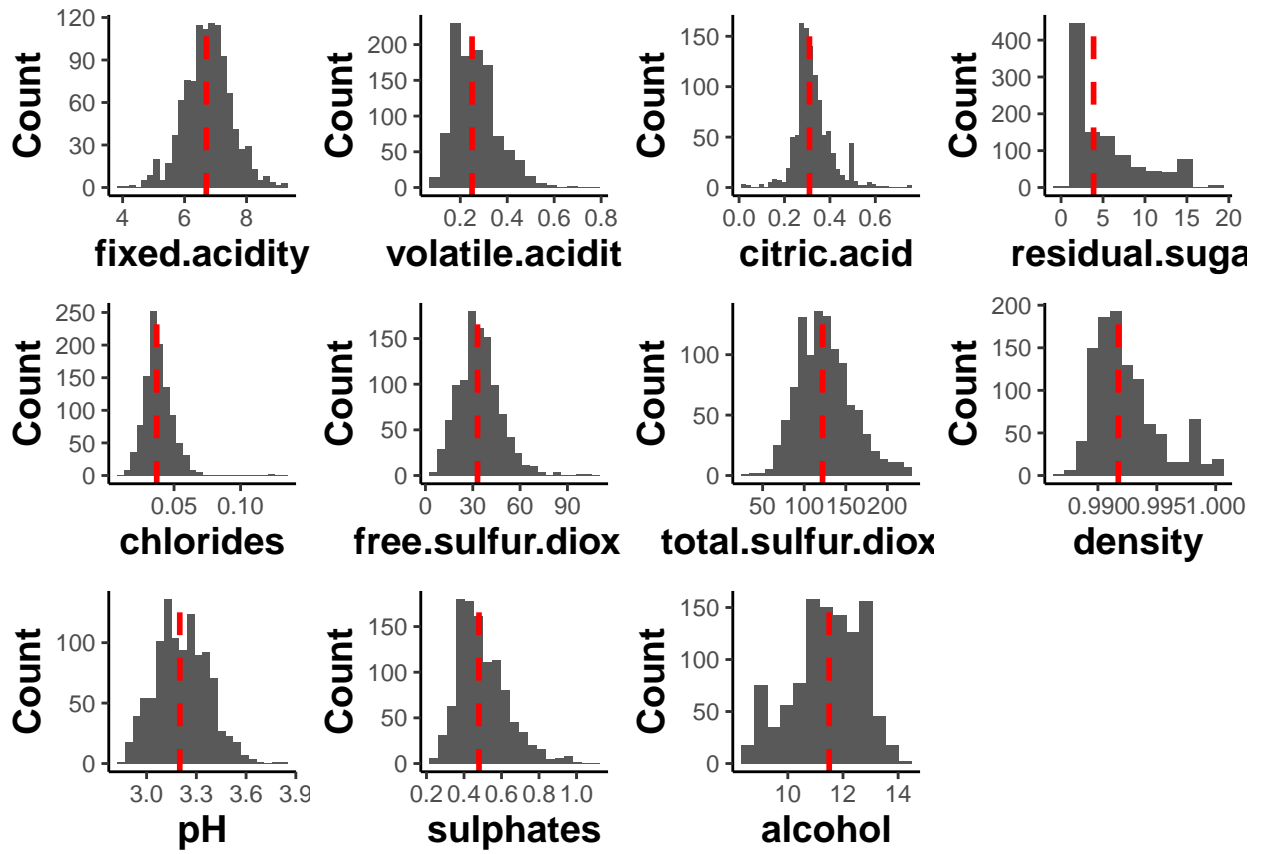
White Wine

There are 1043 mild outliers and 5 extreme outliers. Below will plot the characteristics of the mild outliers.

Low Quality

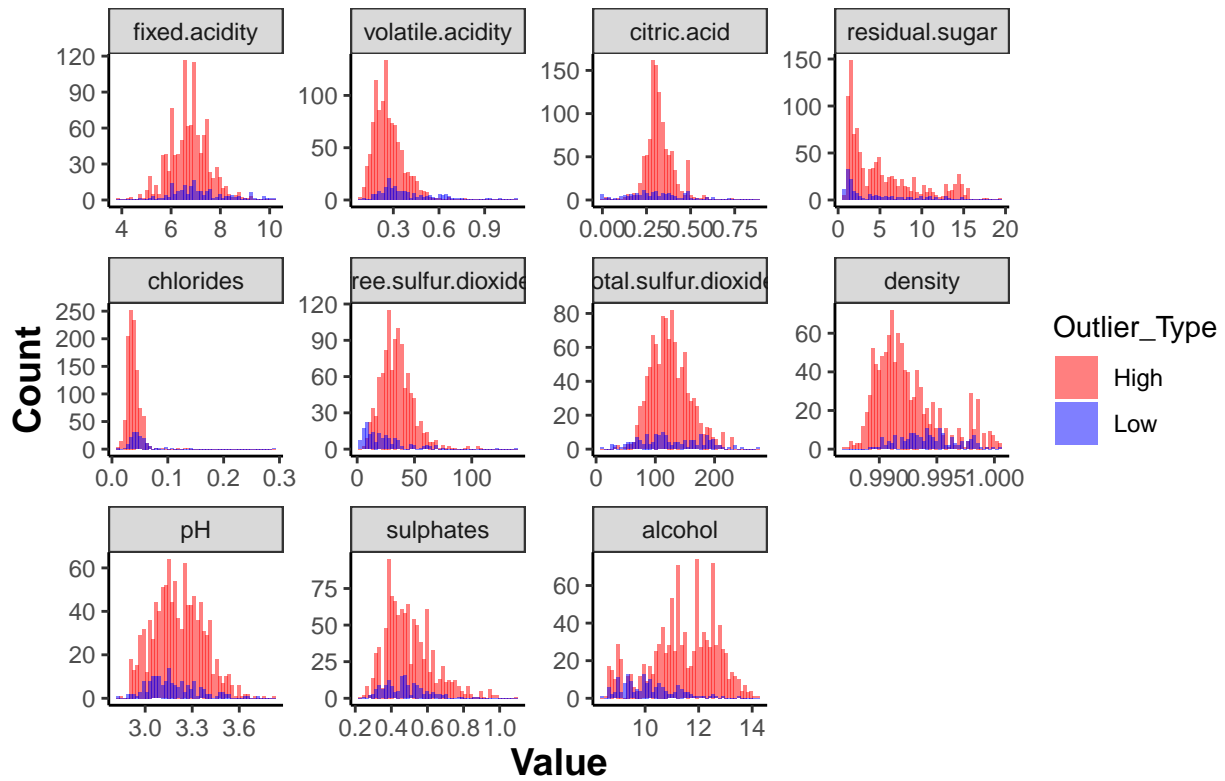


High Quality



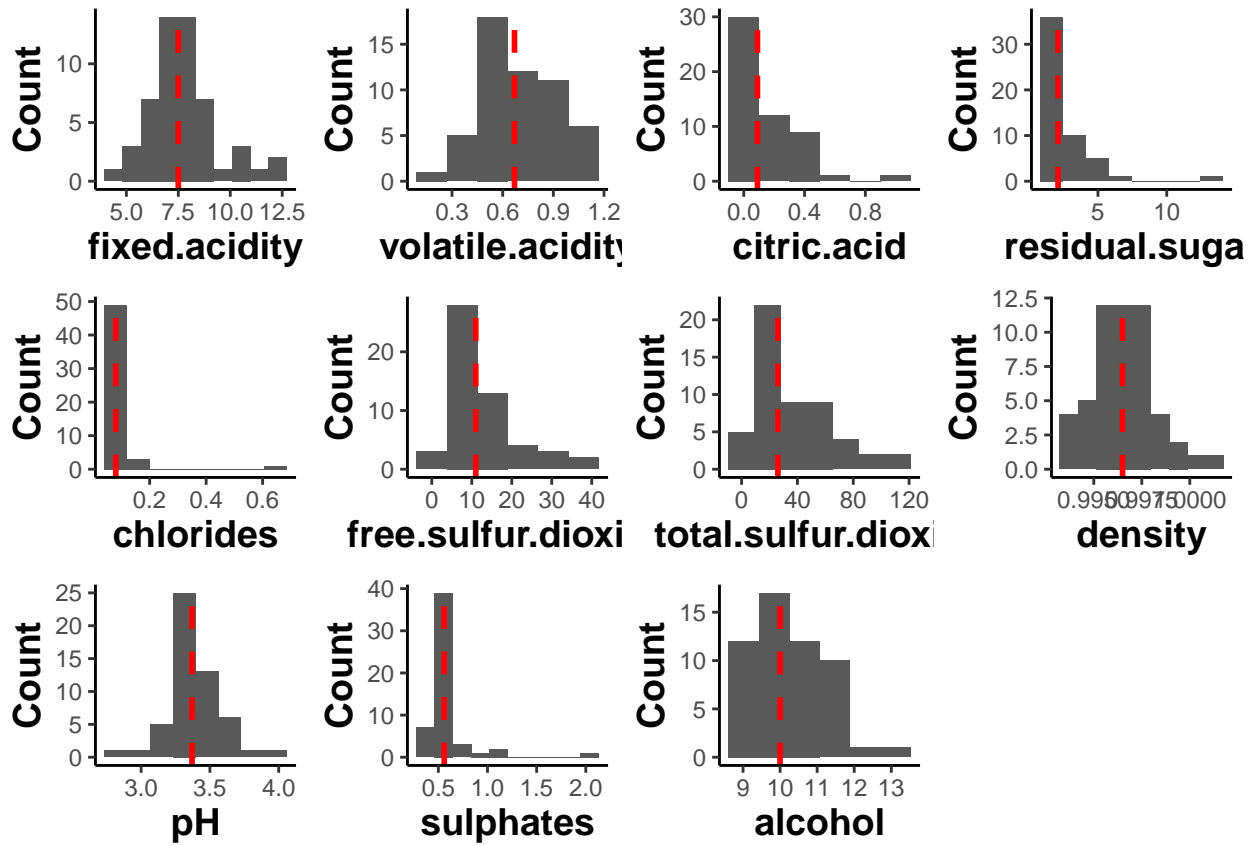
Both

Outlier Properties of White Wine

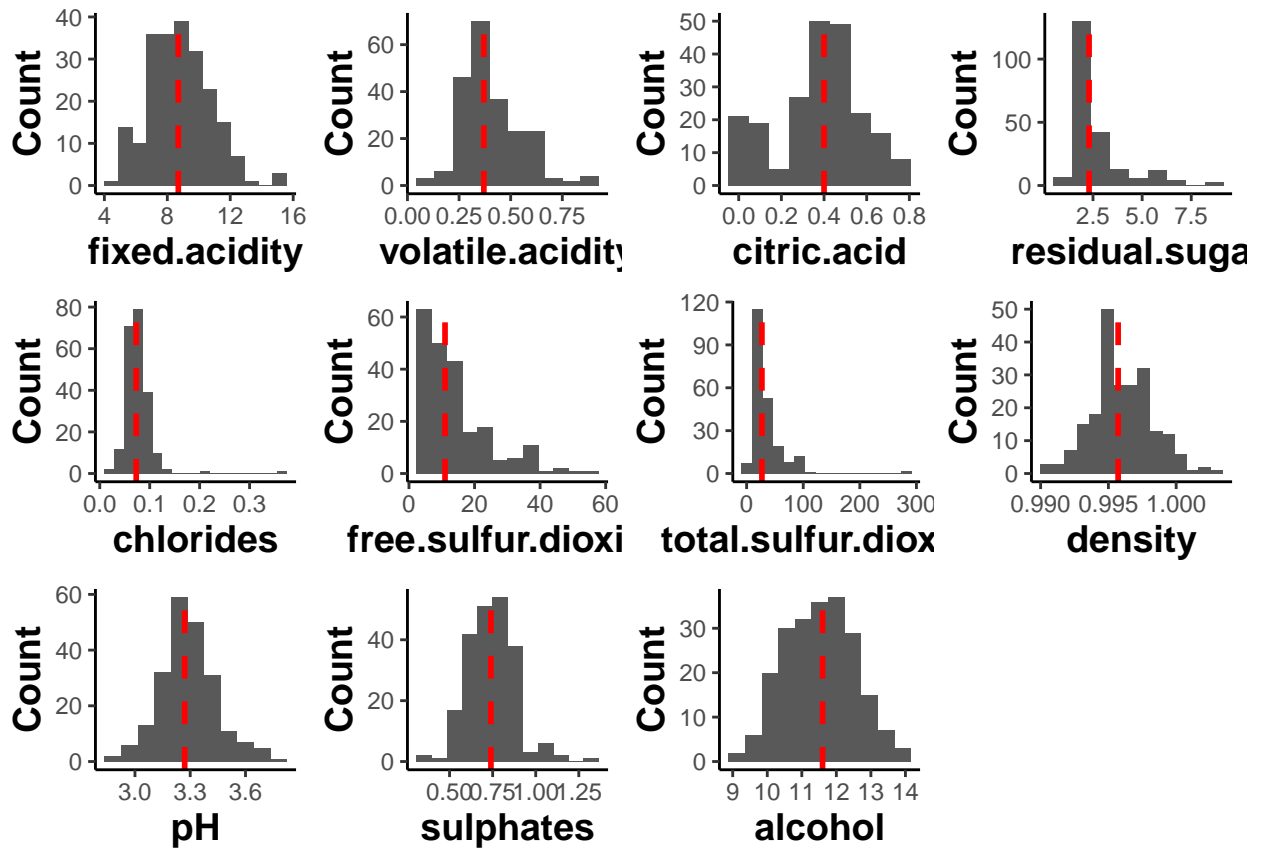


Red Wine

Low Quality

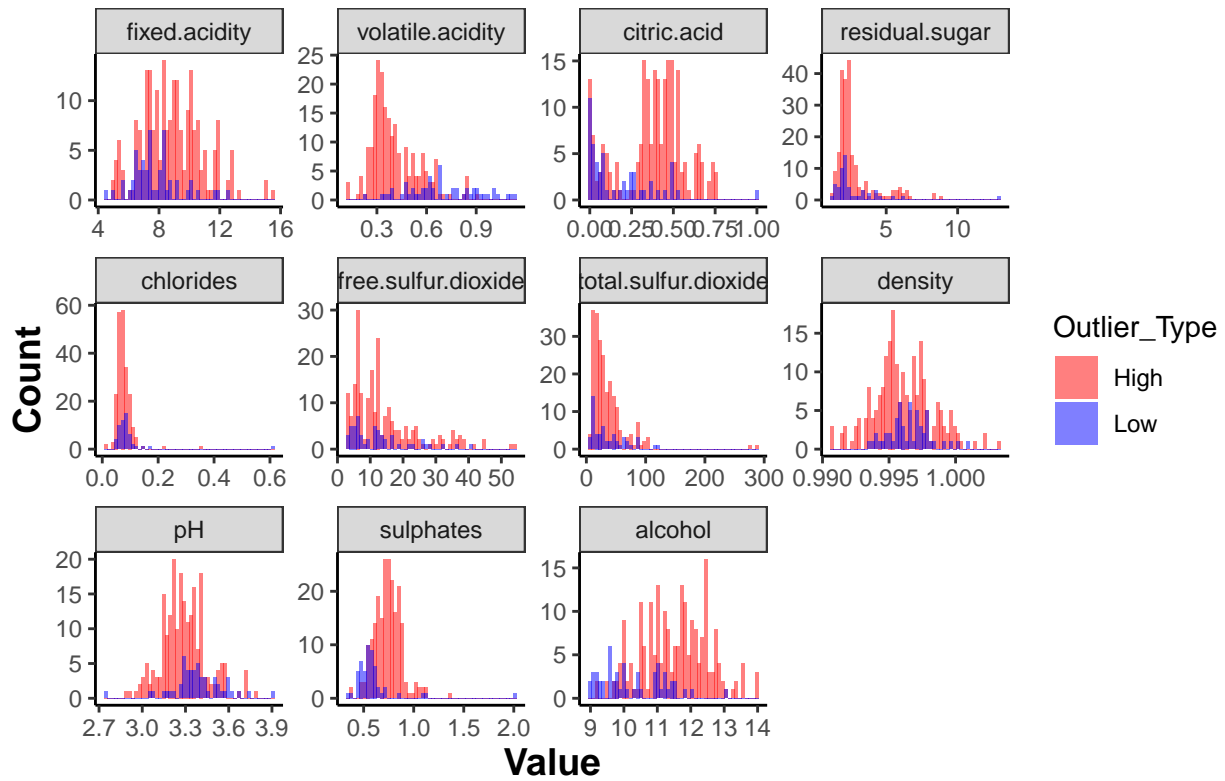


High Quality



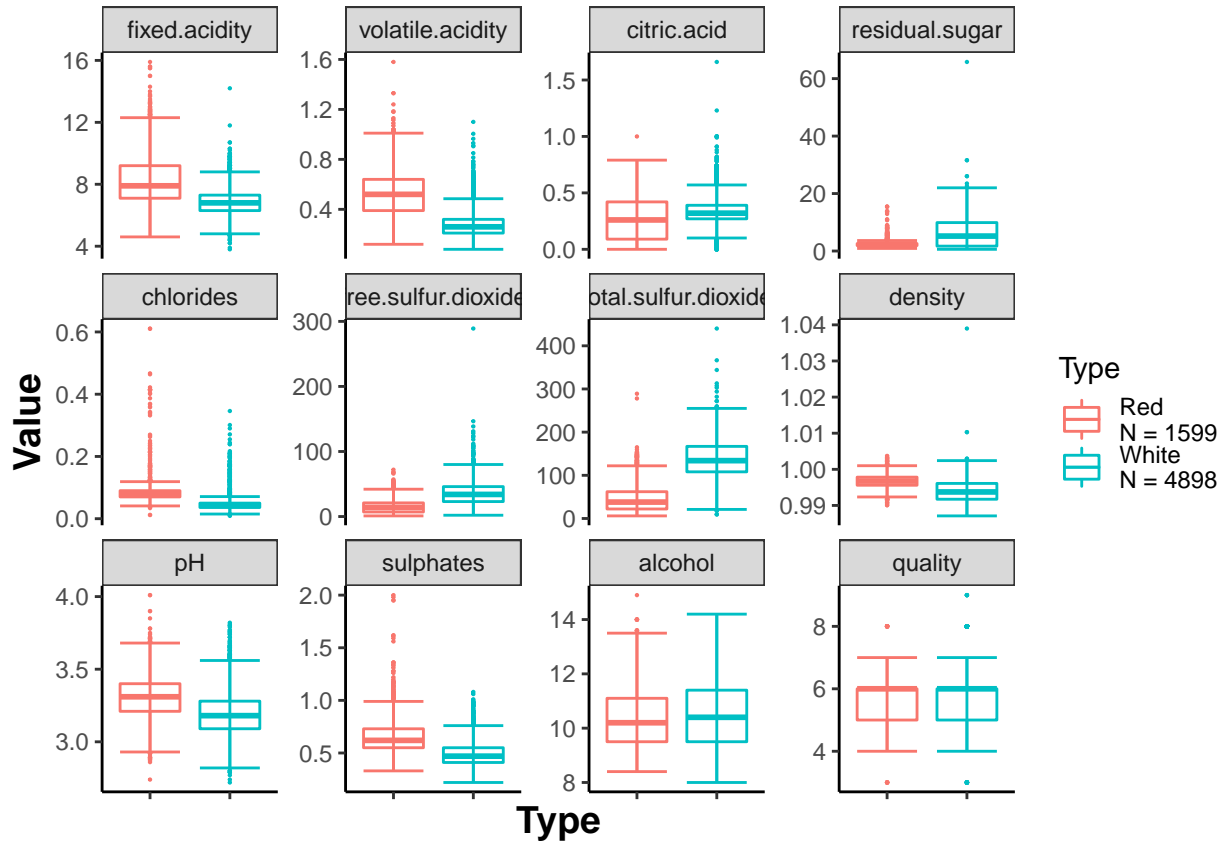
Both

Outlier Properties of Red Wine



What does the symmetry of each variable look like?

Before Transformation



Transforming by Optimizing Hinkley Value

Table 1: Red Wine Results

	min_Hinkley	Power
fixed.acidity	0.0002313	-1.65
volatile.acidity	-0.0000051	0.74
citric.acid	-0.0009887	0.87
residual.sugar	-0.0005884	-1.20
chlorides	0.0004822	-0.68
free.sulfur.dioxide	0.0008651	0.41
total.sulfur.dioxide	0.0002937	0.15
density	-0.0006838	2.00
pH	0.0000015	0.69
sulphates	-0.0000682	-1.43
alcohol	-0.0469389	-2.00
quality	-0.3257718	2.00

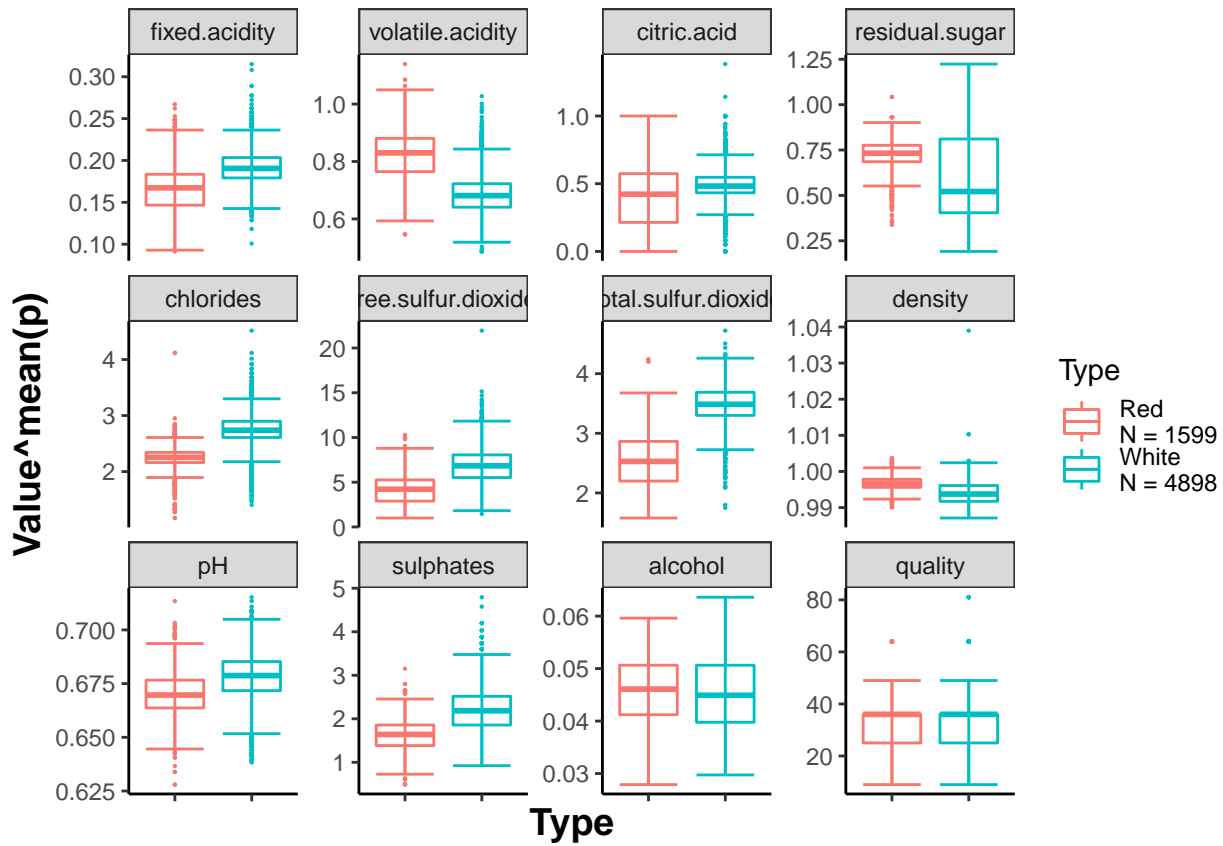
Table 2: White Wine Results

	min_Hinkley	Power
fixed.acidity	-0.0001077	-0.08
volatile.acidity	0.0004603	-0.17
citric.acid	0.0011695	0.41
residual.sugar	0.0001969	0.41
chlorides	-0.0007633	0.04
free.sulfur.dioxide	0.0002793	0.68
total.sulfur.dioxide	0.0000249	0.36
density	-0.0625470	-2.00
pH	0.0000900	-1.36
sulphates	-0.0000883	-0.64
alcohol	0.0001319	-0.65
quality	-0.0605442	2.00

Table 3: Combined Results

	Mean_Power
fixed.acidity	-0.865
volatile.acidity	0.285
citric.acid	0.640
residual.sugar	-0.395
chlorides	-0.320
free.sulfur.dioxide	0.545
total.sulfur.dioxide	0.255
density	0.000
pH	-0.335
sulphates	-1.035
alcohol	-1.325
quality	2.000

Plotting Transformed Variables



Which variables are statistically different between the untransformed data?

Below will employ a two sample t test to test if the populations are equal for each variable. We assume unequal variances despite the power transformation as the IQR spread is not equal in all cases. We will also run a Mood's Median test to test for differences in median rather than mean.

Table 4: t-test Results

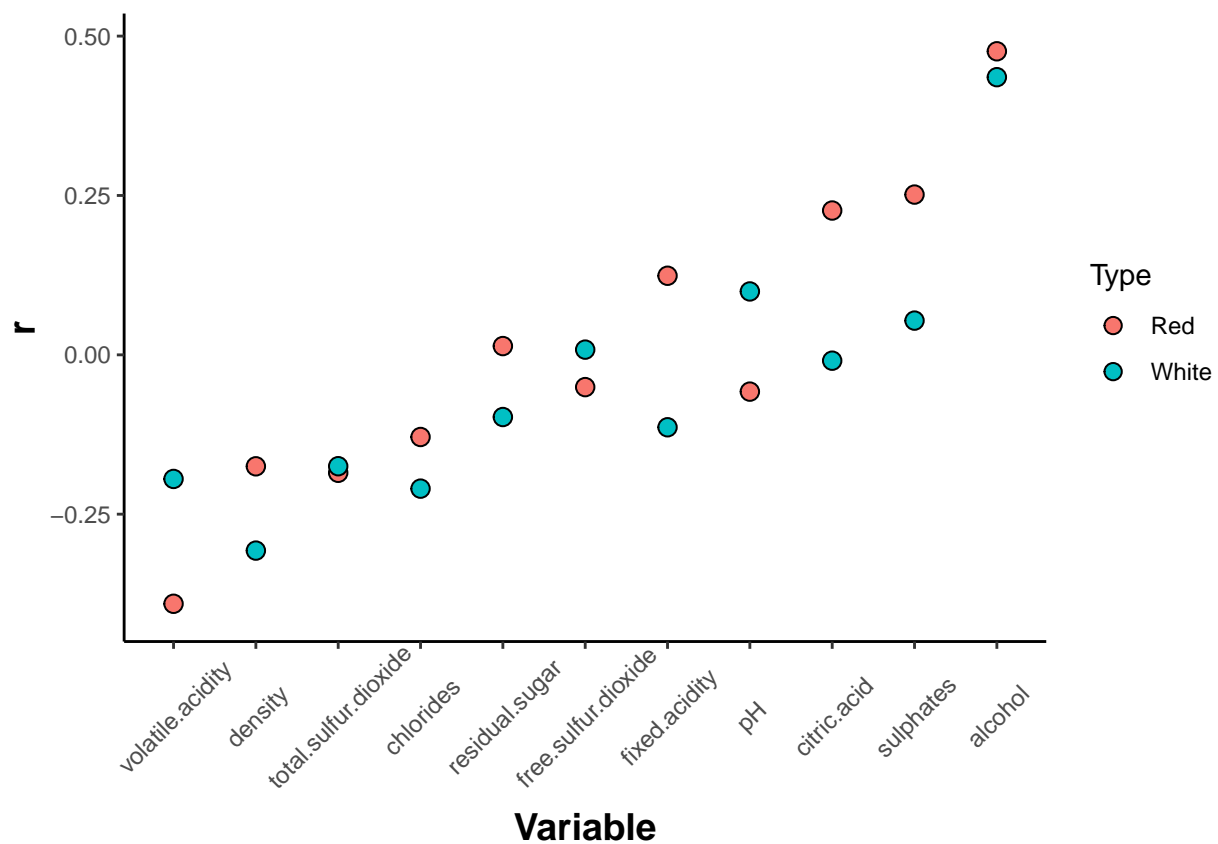
	t	p
volatile.acidity	-53.059	0.000
density	-42.709	0.000
sulphates	-37.056	0.000
chlorides	-34.240	0.000
fixed.acidity	-32.423	0.000
pH	-27.775	0.000
alcohol	2.859	0.004
quality	10.149	0.000
citric.acid	12.229	0.000
residual.sugar	47.802	0.000
free.sulfur.dioxide	54.428	0.000
total.sulfur.dioxide	89.872	0.000

Table 5: Mood's Median Results

	Z	p
chlorides	-42.494	0.000
total.sulfur.dioxide	-41.700	0.000
sulphates	-35.480	0.000
free.sulfur.dioxide	-33.739	0.000
fixed.acidity	-27.227	0.000
pH	-23.440	0.000
quality	-7.051	0.000
citric.acid	-6.897	0.000
alcohol	3.462	0.001
residual.sugar	32.532	0.000
density	33.500	0.000
volatile.acidity	39.328	0.000

Which factors impact the quality score the most?

Examining Correlations with Quality



MLR

Modeling

##

Call:

lm(formula = quality ~ 0 + fixed.acidity + volatile.acidity +

```
##      citric.acid + residual.sugar + chlorides + free.sulfur.dioxide +
##      total.sulfur.dioxide + density + pH + sulphates + alcohol,
##      data = whitedf)
##
## Residuals:
##      Min        1Q    Median        3Q        Max
## -3.9144 -0.4958 -0.0333  0.4675  3.1762
##
## Coefficients:
##              Estimate Std. Error t value Pr(>|t|)
## fixed.acidity    -0.0505906  0.0150754  -3.356 0.000797 ***
## volatile.acidity  -1.9585102  0.1138903 -17.196 < 2e-16 ***
## citric.acid       -0.0293492  0.0961648  -0.305 0.760229
## residual.sugar     0.0249884  0.0025917   9.642 < 2e-16 ***
## chlorides        -0.9425824  0.5430204  -1.736 0.082660 .
## free.sulfur.dioxide 0.0047908  0.0008390   5.710 1.20e-08 ***
## total.sulfur.dioxide -0.0008776  0.0003731  -2.352 0.018699 *
## density           2.0420461  0.3532997   5.780 7.94e-09 ***
## pH                0.1683951  0.0835957   2.014 0.044022 *
## sulphates         0.4164536  0.0973279   4.279 1.91e-05 ***
## alcohol           0.3656334  0.0111203  32.880 < 2e-16 ***
## ---
## Signif. codes:  0 '***' 0.001 '**' 0.01 '*' 0.05 '.' 0.1 ' ' 1
##
## Residual standard error: 0.7562 on 4887 degrees of freedom
## Multiple R-squared:  0.9839, Adjusted R-squared:  0.9838
## F-statistic: 2.707e+04 on 11 and 4887 DF,  p-value: < 2.2e-16
```

Table 6: White Wine Regression Coefficients

	Estimate	Std. Error	t value	Pr(> t)
volatile.acidity	-1.959	0.114	-17.196	0.000
chlorides	-0.943	0.543	-1.736	0.083
fixed.acidity	-0.051	0.015	-3.356	0.001
citric.acid	-0.029	0.096	-0.305	0.760
total.sulfur.dioxide	-0.001	0.000	-2.352	0.019
free.sulfur.dioxide	0.005	0.001	5.710	0.000
residual.sugar	0.025	0.003	9.642	0.000
pH	0.168	0.084	2.014	0.044
alcohol	0.366	0.011	32.880	0.000
sulphates	0.416	0.097	4.279	0.000
density	2.042	0.353	5.780	0.000

```
##
## Call:
## lm(formula = quality ~ 0 + fixed.acidity + volatile.acidity +
##      citric.acid + residual.sugar + chlorides + free.sulfur.dioxide +
##      total.sulfur.dioxide + density + pH + sulphates + alcohol,
##      data = reddf)
##
## Residuals:
##      Min        1Q    Median        3Q        Max
## -2.66872 -0.36621 -0.04653  0.45604  2.04187
```



```
##
## Coefficients:
##              Estimate Std. Error t value Pr(>|t|)
## fixed.acidity      0.0041937  0.0164513   0.255  0.79882
## volatile.acidity   -1.0997431  0.1200969  -9.157 < 2e-16 ***
## citric.acid        -0.1841460  0.1471717  -1.251  0.21103
## residual.sugar      0.0070712  0.0120512   0.587  0.55745
## chlorides          -1.9114188  0.4177542  -4.575 5.12e-06 ***
## free.sulfur.dioxide  0.0045478  0.0021639   2.102  0.03574 *
## total.sulfur.dioxide -0.0033186  0.0007269  -4.565 5.37e-06 ***
## density             4.5291462  0.6253297   7.243 6.82e-13 ***
## pH                 -0.5228983  0.1599968  -3.268  0.00111 **
## sulphates           0.8870761  0.1107998   8.006 2.27e-15 ***
## alcohol             0.2970228  0.0172513  17.217 < 2e-16 ***
## ---
## Signif. codes:  0 '***' 0.001 '**' 0.01 '*' 0.05 '.' 0.1 ' ' 1
##
## Residual standard error: 0.648 on 1588 degrees of freedom
## Multiple R-squared:  0.9871, Adjusted R-squared:  0.987
## F-statistic: 1.108e+04 on 11 and 1588 DF,  p-value: < 2.2e-16
```

Table 7: Red Wine Regression Coefficients

	Estimate	Std. Error	t value	Pr(> t)
chlorides	-1.911	0.418	-4.575	0.000
volatile.acidity	-1.100	0.120	-9.157	0.000
pH	-0.523	0.160	-3.268	0.001
citric.acid	-0.184	0.147	-1.251	0.211
total.sulfur.dioxide	-0.003	0.001	-4.565	0.000
fixed.acidity	0.004	0.016	0.255	0.799
free.sulfur.dioxide	0.005	0.002	2.102	0.036
residual.sugar	0.007	0.012	0.587	0.557
alcohol	0.297	0.017	17.217	0.000
sulphates	0.887	0.111	8.006	0.000
density	4.529	0.625	7.243	0.000

Plotting Coefficients

