Predicting Red Wine Quality with Different Models

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Predicting Red Wine Quality with Different Models

Research Problem

Wine Quality Data Set is obtained from UCI Machine Learning Repository. The
website contains two datasets, which are related to red and while wines sample from vinho
verde, which is from the north of Portugal (Cortez et al., 2009). For this project, only data
on the red wine samples were used to create models. The aim of the project is to use
physicochemical data of wine to predict the quality of wine. Building a model of predicting
red wine quality from objective data could potentially not only help to establish wine tasting
guideline from the perspective of merchants and consumers, but also help to improve wine
production from the perspective of winery as the producer.

Description of the Data

15 Core features and descriptive statistics

The dataset contains a total of 12 variables. The outcome of interest is wine quality (quality). There are also physicochemical measures of red wine samples, including fixed acidity, volatile acidity, citric acid, residual sugar, chlorides, free sulfur dioxide, total sulfur dioxide, density, pH, sulphates, alcohol.

20	##	vars	n	mean	sd	min	max	range	se
21	## fixed acidity	1	1599	8.32	1.74	4.60	15.90	11.30	0.04
22	## volatile acidity	2	1599	0.53	0.18	0.12	1.58	1.46	0.00
23	## citric acid	3	1599	0.27	0.19	0.00	1.00	1.00	0.00
24	## residual sugar	4	1599	2.54	1.41	0.90	15.50	14.60	0.04
25	## chlorides	5	1599	0.09	0.05	0.01	0.61	0.60	0.00
26	## free sulfur dioxide	6	1599	15.87	10.46	1.00	72.00	71.00	0.26
27	## total sulfur dioxide	7	1599	46.47	32.90	6.00	289.00	283.00	0.82
28	## density	8	1599	1.00	0.00	0.99	1.00	0.01	0.00

29	## pH	9 1599	3.31	0.15 2.74	4.01	1.27 0.00
30	## sulphates	10 1599	0.66	0.17 0.33	2.00	1.67 0.00
31	## alcohol	11 1599	10.42	1.07 8.40	14.90	6.50 0.03
32	## quality	12 1599	5.64	0.81 3.00	8.00	5.00 0.02

33 Missing data check

No missingness was found for the variables in the dataset.

35	##		n	missing_percent
36	##	fixed.acidity	1599	0.0
37	##	volatile.acidity	1599	0.0
38	##	citric.acid	1599	0.0
39	##	residual.sugar	1599	0.0
40	##	chlorides	1599	0.0
41	##	free.sulfur.dioxide	1599	0.0
42	##	total.sulfur.dioxide	1599	0.0
43	##	density	1599	0.0
44	##	рН	1599	0.0
45	##	sulphates	1599	0.0
46	##	alcohol	1599	0.0
47	##	quality	1599	0.0

48 Outcome transformation

As a consumer, I may consider quality as a key binary outcome (i.e., good or bad) for my decision on which wine I should buy. Hence, it makes sense to transform the variable, quality, to a categorical variable with binary outcomes (i.e., 1 = Good, 0 = Bad).

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wine\$quality <- I(wine\$quality > 6) * 1

Description of the models

Three different modeling approaches will be used to predict quality of wine from 11

physicochemical measures of wine, including Logistic Regression, Classification Trees, and Random Forest. Since the aim of the project is to develop a tool that could be used by both 55 consumers, merchants, and winery, it make sense to treat the outcome of interest, quality, as binary and run a logistic regression with other continuous physicochemical variables. It is 57 always good to run a generalized linear model (GLM) as a baseline to compare with other more advanced models. For classification tree, it is a advanced tool for outcome prediction. Also, for winery as the producer of wine, decision trees may help them to find and prioritize the most important factors for wine quality during production. Random Forests is a even more advanced tool using bootstrap (i.e., random sample of rows in training dataset with replacement) to predict more unbiased outcomes. 63 For all models, I am planning to use Area Under the Receiver Operating Curve (AUC or AUROC) and True Positive Rate (TPN) to evaluate those models. For the outcome of 65 interest with different perspectives from winery, merchants, and consumers, it makes the most sense to see how well the model does to predict good quality wine when the wine is really good, because it is related to the profit of winery and merchants, and consumer experience experience. 69

Model Fits

71 Preparation

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The dataset is split into training and test set with the following code. The training set
has 1,000 observations, and the test set has 599 observations. I also prepared a function to
easy calculate TNR for each model.

```
set.seed(8)

X <- scale(wine[,1:11])

tst <- 1:599

train <- wine[-tst,]

test <- wine[tst,]

# Function to calculate True Postive Rate (TPR)

TPR <- function(y,yhat) { sum(y==1 & yhat==1) / sum(y==1) }</pre>
```

Model 1: Logistic Regression

The logistic regression indicated a TRP of 21.33%, and a AUC of 87.22%.

```
##
  ##
          FALSE TRUE
            503
                   21
  ##
        0
             59
  ##
                   16
        1
  ## [1] 0.2133333
  ##
  ## Call:
83
  ## roc.default(response = test$quality, predictor = test$yhat.glm,
                                                                                direction = "<")</pre>
  ##
85
  ## Data: test$yhat.glm in 524 controls (test$quality 0) < 75 cases (test$quality 1).</pre>
  ## Area under the curve: 0.8722
```

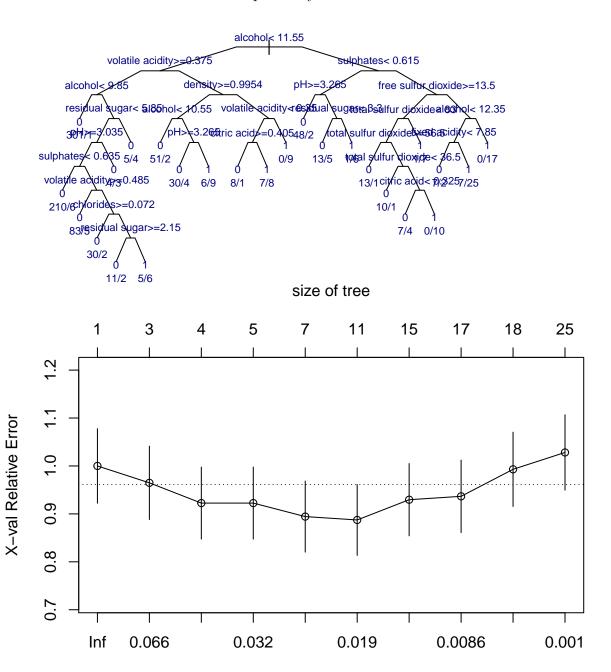
88 Model 2: Decision Tree

The classification trees model after pruning indicated a TRP of 55.26%, and a AUC of 79.51%.

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Classification trees 1. A explorotory classification trees model



##
95 ## Classification tree:
96 ## rpart(formula = form1, data = train, method = "class", cp = 0.001)
97 ##

ср

```
## Variables actually used in tree construction:
        [1] alcohol
   ##
                                   chlorides
                                                           citric acid
99
        [4] density
                                   fixed acidity
                                                           free sulfur dioxide
   ##
100
        [7] pH
                                   residual sugar
   ##
                                                           sulphates
101
       [10] total sulfur dioxide volatile acidity
102
   ##
103
   ## Root node error: 142/1000 = 0.142
104
   ##
105
   ## n= 1000
106
   ##
107
                 CP nsplit rel error xerror
   ##
                                                     xstd
108
          0.0774648
                          0
   ## 1
                               1.00000 1.00000 0.077732
109
          0.0563380
                               0.84507 0.96479 0.076573
   ## 2
                           2
110
   ##
      3
          0.0422535
                           3
                               0.78873 0.92254 0.075138
111
   ## 4
          0.0246479
                          4
                               0.74648 0.92254 0.075138
112
   ## 5
          0.0211268
                               0.69718 0.89437 0.074152
                          6
113
                               0.61268 0.88732 0.073901
          0.0176056
   ## 6
                         10
   ## 7
          0.0105634
                         14
                               0.54225 0.92958 0.075380
115
                               0.52113 0.93662 0.075622
   ## 8
          0.0070423
                         16
116
   ## 9
          0.0010060
                         17
                               0.51408 0.99296 0.077503
117
   ## 10 0.0010000
                         24
                               0.50704 1.02817 0.078635
118
```

Classification trees 2. A new cp value is used in classification tree model 2 based on the classification tree model 1. The new cp value for the second tree model is based on the value of relative error, x error, xstd. When nsplit = 10, all error values are at their lowest.

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Call:

```
alcohol < 11.55
       volatile acidity>=0.375
                                                     sulphates< 0.615
                      >=0.9954
                                                          free sulfur
                                                                  dioxide>=13.5
      649/29
                                                  62/13 sulfur djøxide< 83
                       volatile acidity< 0.35
              87/15
                                                                         14/44
                                           total sulfur dioxide>=56.5
                      15/9
                                    0/9
                                                   total sulfur dioxide< 36.5
                                           13/1
                                                            citric acid< 0.325
                                                   10/1
                                                           7/4
                                                                        0/10
##
##
                0
                     1
##
      FALSE 507
                    54
                    21
##
      TRUE
               17
## [1] 0.5526316
##
## Call:
## roc.default(response = test$quality, predictor = yhat.t2, direction = "<")</pre>
##
## Data: yhat.t2 in 524 controls (test$quality 0) < 75 cases (test$quality 1).
## Area under the curve: 0.7915
Model 3: Random Forest
      The Ramdom Forest model indicated a TRP of 80%, and a AUC of 86.54%.
##
```

randomForest(x = X, y = Y, ntree = ntree, mtry = mtry, importance = TRUE)

ntree

mtry

y

test

forest

162

163

164

```
##
                       Type of random forest: classification
139
                             Number of trees: 1000
   ##
140
   ## No. of variables tried at each split: 3
141
   ##
142
               OOB estimate of error rate: 8.7%
143
   ## Confusion matrix:
144
             1 class.error
145
   ## 0 832 26
                 0.03030303
146
   ## 1 61 81 0.42957746
   ##
                        Length Class Mode
148
                           6
   ## call
                                -none- call
149
   ## type
                           1
                                -none- character
150
   ## predicted
                        1000
                                factor numeric
151
   ## err.rate
                        3000
                                -none- numeric
152
   ## confusion
                           6
                                -none- numeric
153
                        2000
   ## votes
                                matrix numeric
154
   ## oob.times
                        1000
                                -none- numeric
155
   ## classes
                           2
                                -none- character
156
   ## importance
                          44
                                -none- numeric
157
   ## importanceSD
                          33
                                -none- numeric
158
   ## localImportance
                           0
                                -none- NULL
159
   ## proximity
                           0
                                -none- NULL
```

1

1

14

0

1000

-none- numeric

-none- numeric

factor numeric

-none- list

-none- NULL

166 ## inbag 0 -none- NULL

167	##	[1]	"call"	"type"	"predicted"	"err.rate"
168	##	[5]	"confusion"	"votes"	"oob.times"	"classes"
169	##	[9]	"importance"	"importanceSD"	"localImportance"	"proximity"
170	##	[13]	"ntree"	"mtry"	"forest"	"y"
171	##	[17]	"test"	"inbag"		

172	##	0	1	${\tt MeanDecreaseAccuracy}$	MeanDecreaseGini
173	## fixed acidity	16.10640	19.40485	25.17405	16.15569
174	## volatile acidity	14.67521	38.26160	36.17579	28.56329
175	## citric acid	14.05525	30.46566	32.68994	21.72569
176	## residual sugar	20.69442	23.17121	29.01399	15.66553
177	## chlorides	22.29886	27.02336	33.71803	18.64078
178	## free sulfur dioxide	18.27226	20.25460	26.34248	14.61407
179	## total sulfur dioxid	e 19.05263	34.14284	31.46893	19.71107
180	## density	22.54147	35.11311	36.75894	26.72439
181	## pH	13.35736	22.92480	23.86168	15.34353
182	## sulphates	16.45267	54.22843	45.94490	28.13688
183	## alcohol	22.12729	50.92340	49.48475	38.30781

rf1

alcohol sulphates density volatile acidity chlorides citric acid total sulfur dioxide residual sugar free sulfur dioxide fixed acidity 0 рΗ 25 35 45 MeanDecreaseAccuracy

alcohol volatile acidity sulphates density citric acid total sulfur dioxide chlorides fixed acidity residual sugar pН 0 free sulfur dioxide 0 0 10 30

MeanDecreaseGini

185 ## 186 ## pred.rf1 0 1 187 ## 0 519 59

1

5

16

184

189 ## [1] 0.7619048

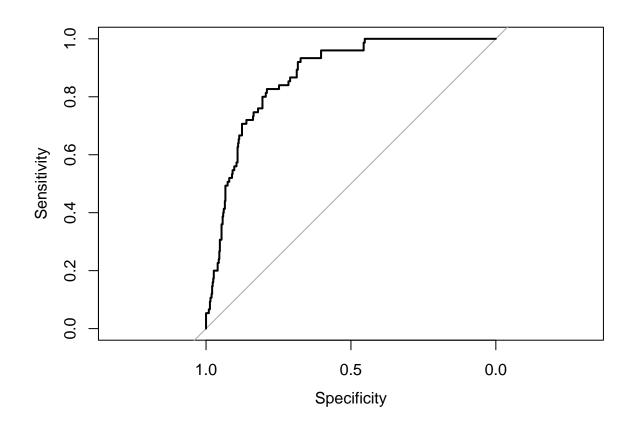
##

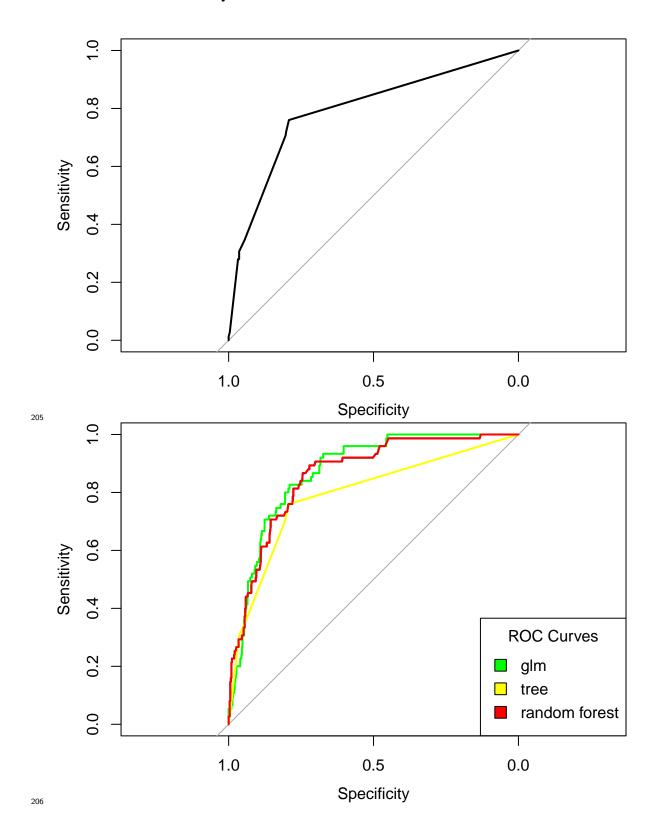
188

##
Call:
roc.default(response = test\$quality, predictor = yhat.rf1, direction = "<")
##
Data: yhat.rf1 in 524 controls (test\$quality 0) < 75 cases (test\$quality 1).
Area under the curve: 0.8604</pre>

Plot of Model Comparison

Based on TPR and AUC, it seems that Random Forest model did an outstanding job to predict the outcome. However, based on ROC curves (i.e., trade-off between TPR (sensitivity) and TNR (specificity)), it looks that the Random Forest model performed just slightly better than the logistic regression model, and the worst performed model seems to be classification trees (after pruning) model. Hence, I would choose Random Forest model as the optimal model to predict wine quality from from physicochemical data of wine with the comparisions and results described above. See the following plot for model comparison.





207 Discussion

The three different models definitely gave me different results on predicting powder depending on different method of evaluation. If I only consider TPR and AUC for my model performance, the random forest model is outstanding compared the rest of models, but the random forest model seemed to perform similarly if I also take True Negative Rate (TNR) into consideration.

In the random forest model, it looks like alcohol was the most important predictor for
the outcome, quality. This is certainly surprising for me. I thought factors such as pH
levels and residual sugar matter more regarding the taste. However, I realized that wine
quality is not all about taste. Color, smell, how wine looks from different angles of glass, and
how wine swirls in a glass also matter to wine quality. I think this is very informative,
mostly for winery as the producer of wine, to focus on how alcohol plays a role in production
to improve their products.

220 References

Cortez, P., Cerdeira, A., Almeida, F., Matos, T., & Reis, J. (2009). Modeling wine
preferences by data mining from physicochemical properties. Decision Support
Systems, 47(4), 547–553. https://doi.org/10.1016/j.dss.2009.05.016