

Predicting Red Wine Quality with Different Models

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<https://github.com/shijing-z/EDLD654-Final-Project.git>

## 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

#### 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.

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

```

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

```

#### 34 Missing data check

35 No missingness was found for the variables in the dataset.

```

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

```

#### 49 Outcome transformation

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

```
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 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 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.

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 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.

## Model Fits

### Preparation

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

## 76 Model 1: Logistic Regression

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

```
78 ##
79 ##      FALSE TRUE
80 ##    0    503    21
81 ##    1     59    16

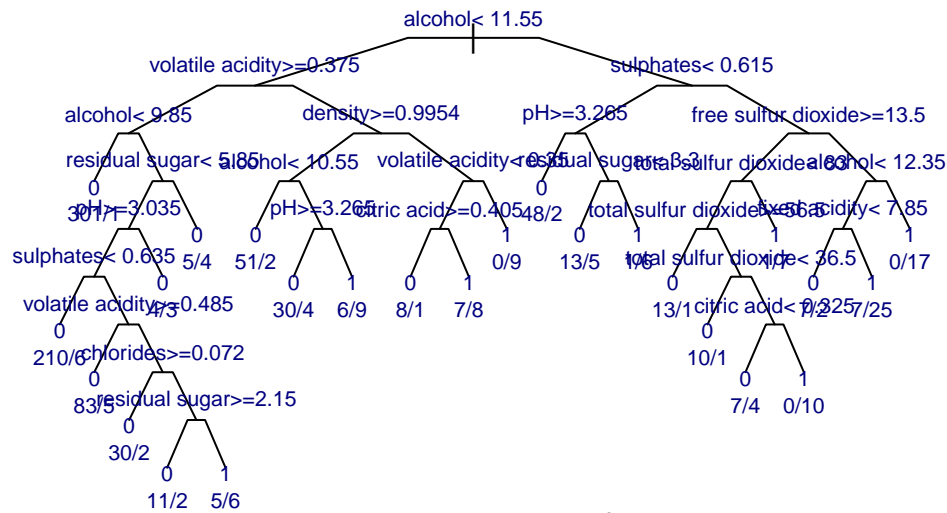
82 ## [1] 0.2133333

83 ##
84 ## Call:
85 ## roc.default(response = test$quality, predictor = test$yhat.glm,      direction = "<")
86 ##
87 ## Data: test$yhat.glm in 524 controls (test$quality 0) < 75 cases (test$quality 1).
88 ## Area under the curve: 0.8722
```

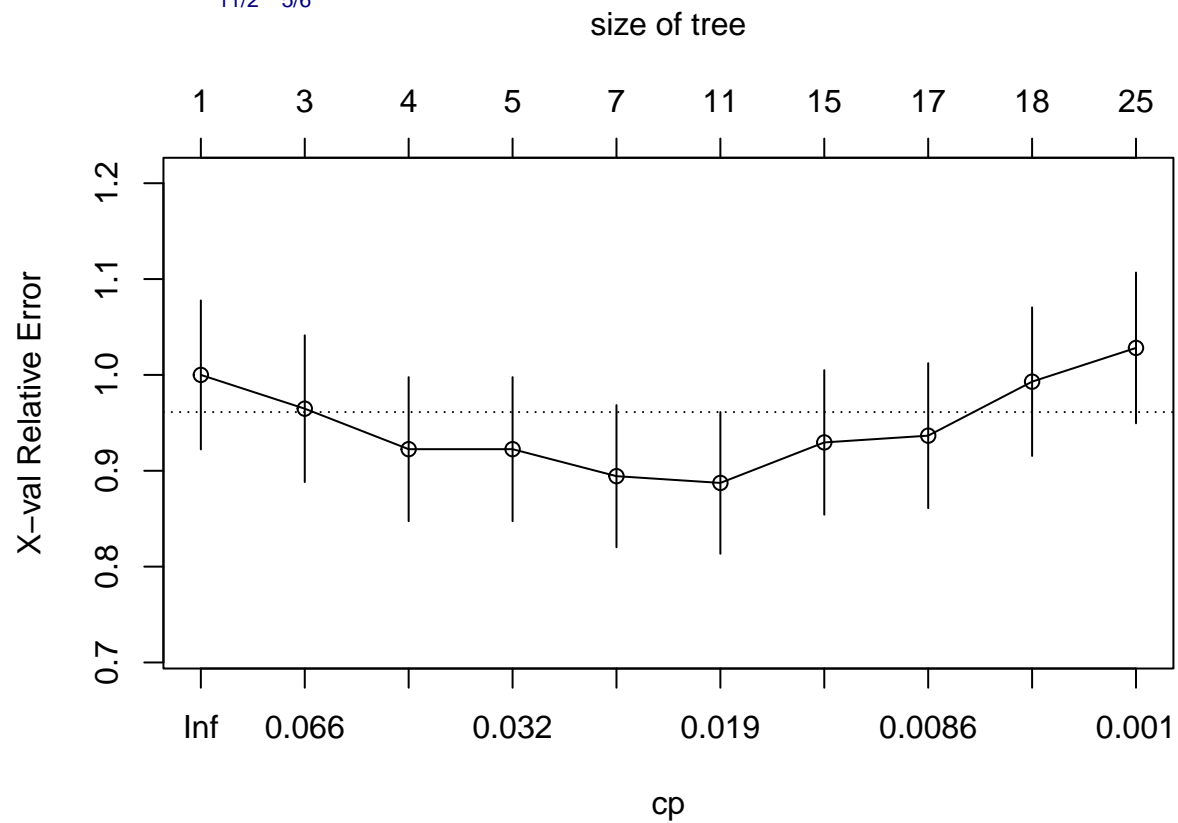
## 89 Model 2: Decision Tree

90 The classification trees model after pruning indicated a TRP of 55.26%, and a AUC of  
91 79.51%.

92

**Classification trees 1.** A exploratory classification trees model

93



94

95 ##

96 ## Classification tree:

97 ## rpart(formula = form1, data = train, method = "class", cp = 0.001)

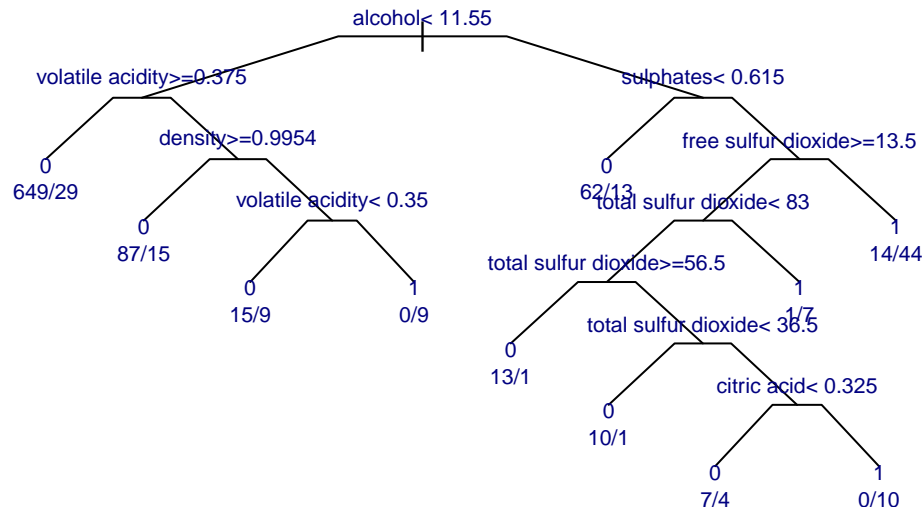
98 ##

```

99  ## Variables actually used in tree construction:
100 ##  [1] alcohol          chlorides          citric acid
101 ##  [4] density          fixed acidity      free sulfur dioxide
102 ##  [7] pH              residual sugar     sulphates
103 ## [10] total sulfur dioxide volatile acidity
104 ##
105 ## Root node error: 142/1000 = 0.142
106 ##
107 ## n= 1000
108 ##
109 ##          CP nsplit rel error  xerror    xstd
110 ## 1  0.0774648      0   1.00000 1.00000 0.077732
111 ## 2  0.0563380      2   0.84507 0.96479 0.076573
112 ## 3  0.0422535      3   0.78873 0.92254 0.075138
113 ## 4  0.0246479      4   0.74648 0.92254 0.075138
114 ## 5  0.0211268      6   0.69718 0.89437 0.074152
115 ## 6  0.0176056     10   0.61268 0.88732 0.073901
116 ## 7  0.0105634     14   0.54225 0.92958 0.075380
117 ## 8  0.0070423     16   0.52113 0.93662 0.075622
118 ## 9  0.0010060     17   0.51408 0.99296 0.077503
119 ## 10 0.0010000     24   0.50704 1.02817 0.078635

```

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



123

124 ##

125 ## 0 1

126 ## FALSE 507 54

127 ## TRUE 17 21

128 ## [1] 0.5526316

129 ##

130 ## Call:

131 ## roc.default(response = test\$quality, predictor = yhat.t2, direction = "&lt;")

132 ##

133 ## Data: yhat.t2 in 524 controls (test\$quality 0) &lt; 75 cases (test\$quality 1).

134 ## Area under the curve: 0.7915

135 **Model 3: Random Forest**

136 The Random Forest model indicated a TRP of 80%, and a AUC of 86.54%.

137 ##

138 ## Call:

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



```

140 ##                Type of random forest: classification
141 ##                Number of trees: 1000
142 ## No. of variables tried at each split: 3
143 ##
144 ##                OOB estimate of  error rate: 8.7%
145 ## Confusion matrix:
146 ##      0  1 class.error
147 ## 0 832 26  0.03030303
148 ## 1  61 81  0.42957746

149 ##                Length Class  Mode
150 ## call                6  -none- call
151 ## type                1  -none- character
152 ## predicted          1000  factor numeric
153 ## err.rate           3000  -none- numeric
154 ## confusion           6    -none- numeric
155 ## votes              2000  matrix numeric
156 ## oob.times          1000  -none- numeric
157 ## classes            2    -none- character
158 ## importance          44    -none- numeric
159 ## importanceSD        33    -none- numeric
160 ## localImportance     0    -none- NULL
161 ## proximity           0    -none- NULL
162 ## ntree               1    -none- numeric
163 ## mtry               1    -none- numeric
164 ## forest             14    -none- list
165 ## y                  1000  factor numeric
166 ## test               0    -none- NULL

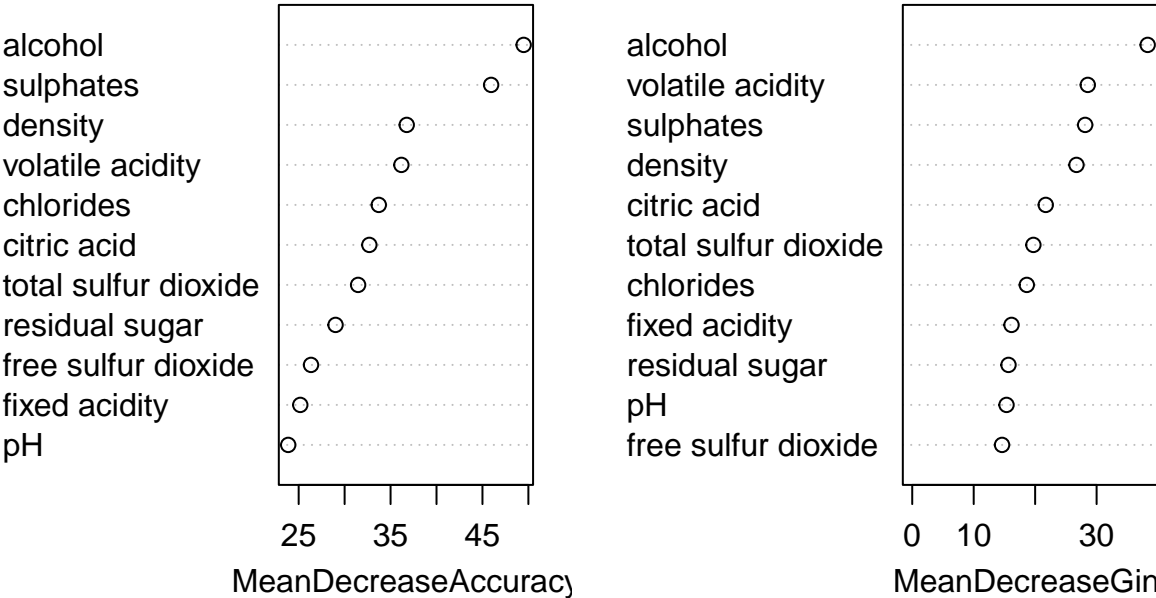
```

```
167 ## inbag          0    -none- NULL
```

```
168 ##  [1] "call"          "type"          "predicted"     "err.rate"
169 ##  [5] "confusion"     "votes"         "oob.times"     "classes"
170 ##  [9] "importance"    "importanceSD"  "localImportance" "proximity"
171 ## [13] "ntree"         "mtry"          "forest"        "y"
172 ## [17] "test"         "inbag"
```

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

rf1



185

186 ##

187 ## pred.rf1 0 1

188 ## 0 519 59

189 ## 1 5 16

190 ## [1] 0.7619048

191 ##

192 ## Call:

193 ## roc.default(response = test\$quality, predictor = yhat.rf1, direction = "<")

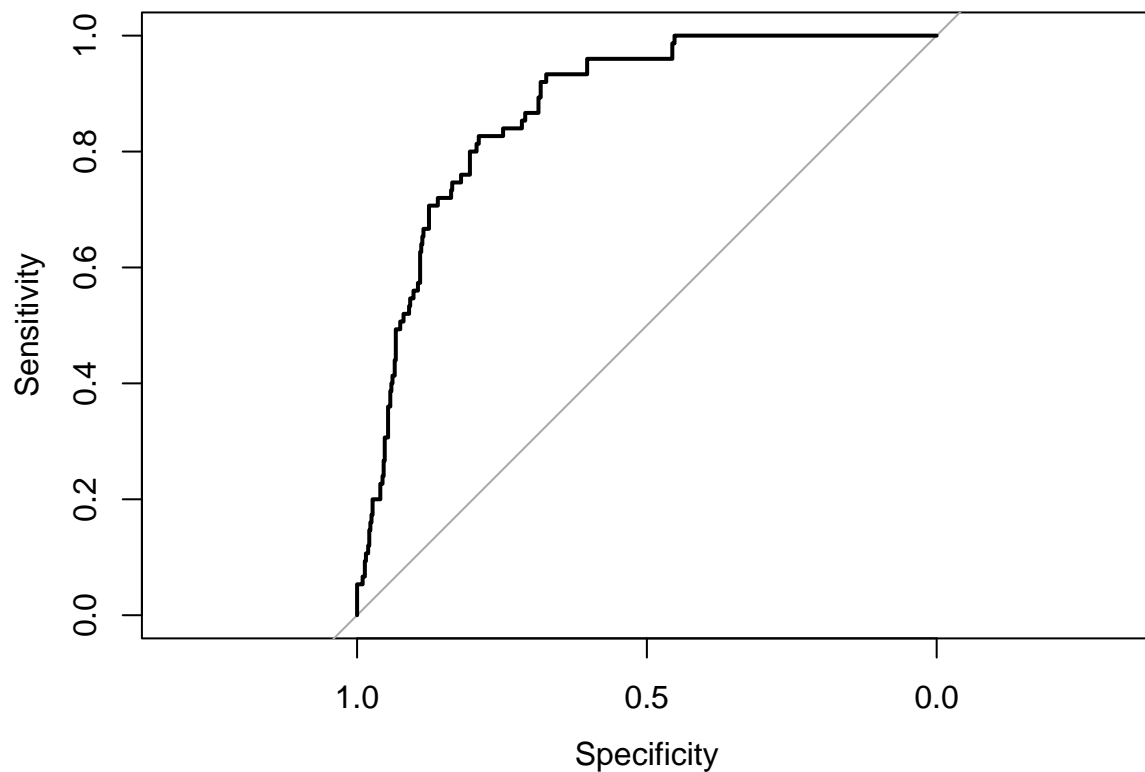
194 ##

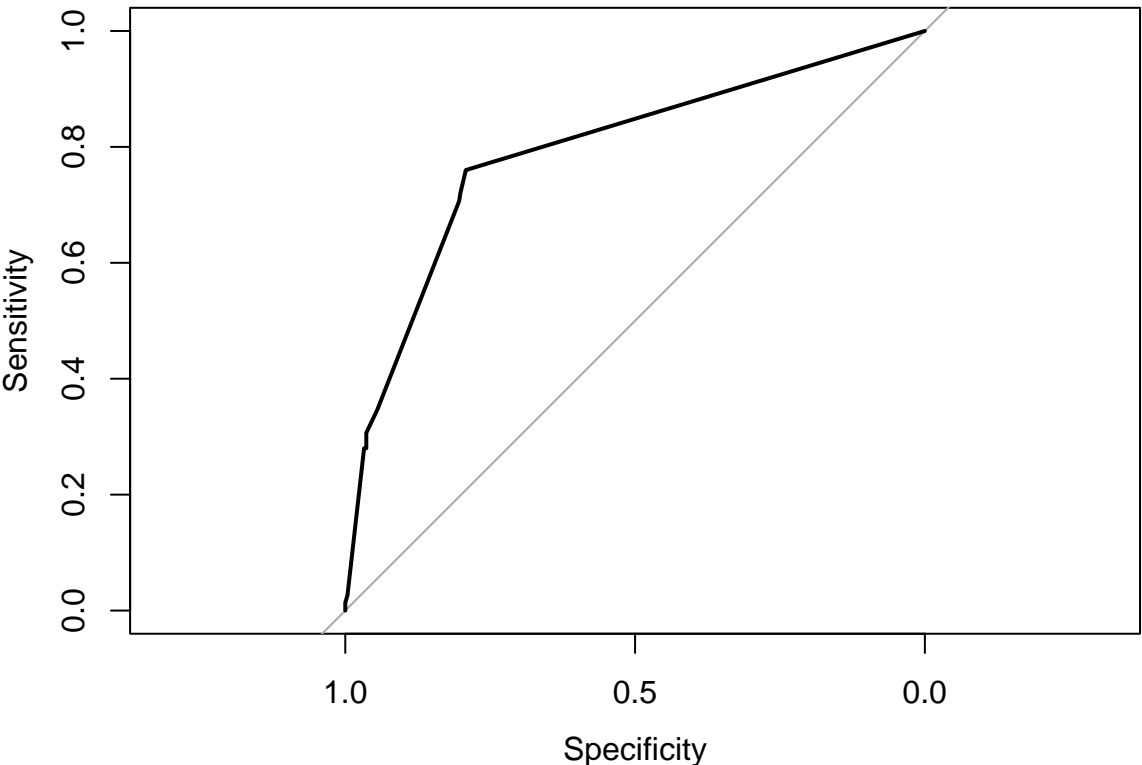
195 ## Data: yhat.rf1 in 524 controls (test\$quality 0) < 75 cases (test\$quality 1).

196 ## Area under the curve: 0.8604

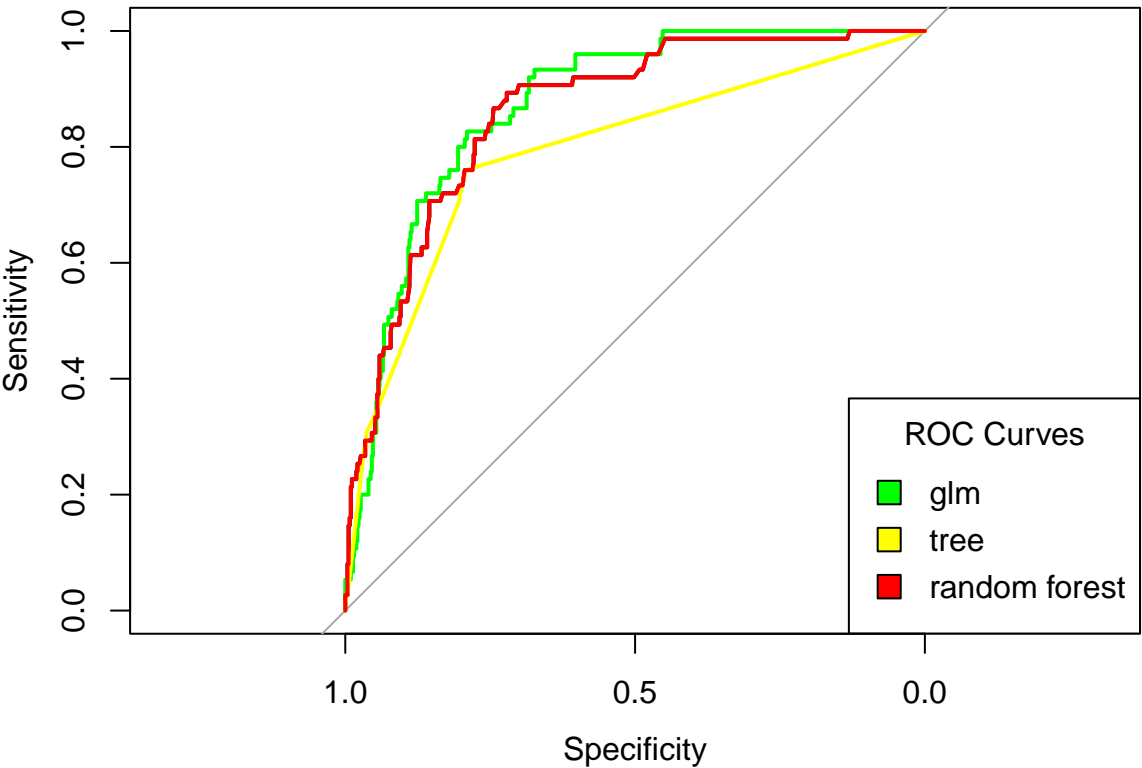
197 **Plot of Model Comparison**

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





206



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.

## References

221

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