RED WINE QUALITY



CS 4661 FALL-2018

Team Members:

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DATA-SET: wineQualityReds.csv
Data set link: https://www.kaggle.com/uciml/red-wine-quality-cortez-et-al-2009
Project Description
➤ It shows relation between quality and other variables of wine. We want to do
transformation to see if we can increase correlation coefficient between them. Used stepwise variable selection method to choose best predictor of wine quality.
<u>Goal</u>
Our focus is to see how each chemical component influences the quality of wine (0 'very bad' to 10 'very excellent'). The usage of this analysis will help to understand whether by modifying the variables, it is possible to increase the quality of the wine on the market.

RED WINE DATASET INFORMATION

In this project we do Analysis of **Red Wine Data** which contains 1,599 red wines with 12 variables on the chemical properties of the wine.

Input Variables:

- Fixed acidity: most acids involved with wine or fixed or nonvolatile (do not evaporate readily)
- Volatile acidity: the amount of acetic acid in wine, which at too high of levels can lead to an unpleasant, vinegar taste
- Citric acid: found in small quantities, citric acid can add 'freshness' and flavor to wines
- Residual sugar: the amount of sugar remaining after fermentation stops, it's rare to find wines with less than 1 gram/liter and wines with greater than 45 grams/liter are considered sweet
- Chlorides: the amount of salt in the wine
- Free sulfur dioxide: the free form of SO2 exists in equilibrium between molecular SO2 (as a dissolved gas) and bisulfite ion; it prevents microbial growth and the oxidation of wine
- Total sulfur dioxide: amount of free and bound forms of S02; in low concentrations, SO2 is mostly undetectable in wine, but at free SO2 concentrations over 50 ppm, SO2 becomes evident in the nose and taste of wine
- Density: the density of water is close to that of water depending on the percent alcohol and sugar content
- pH: describes how acidic or basic a wine is on a scale from 0 (very acidic) to 14 (very basic);
 most wines are between 3-4 on the pH scale
- Sulphates: a wine additive which can contribute to sulfur dioxide gas (SO2) levels, wich acts as an antimicrobial and antioxidant
- Alcohol: the percent alcohol content of the wine

Output variable:

Quality (score between 0 and 10)

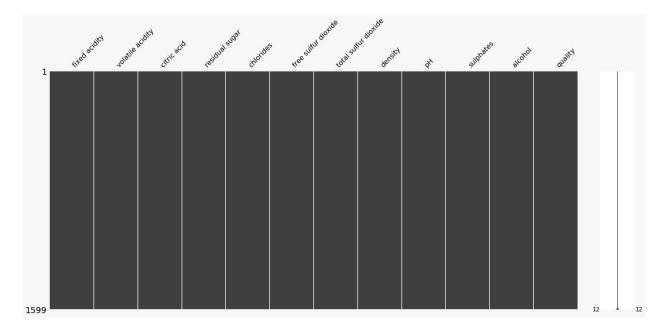
What we found from the Analysis of this dataset?

- For the whole data set most of the people gave rating 5 and 6.
- Nobody gave rating 0, 1, 2, 9, 10. This might be because most of the people randomly choose the rating 5 and 6 And surprisingly no body rated 9 and 10 means the wine quality might not be good in reality.
- I first thought that acidity has predictive capability as quality increases with increase value of citric acid and decreases with increased value of volatile acidity.
- For residual sugar nobody gave rating 3 and 8 for the value greater than 6.8.
- May be only one people gave rating 4 for residual sugar value greater than 6.8.
- Most of the rating 5 falls below the alcohol value 11.
- Most of the rating 7 lies above the alcohol value 11.
- Rating 4, 6 are randomly distributed.
- The interesting fact is for the total sulfur dioxide value from 99 to 153 people gave rating 5 except of some outliers.
- People gave high rating for low value of pH.
- No people rated 8 for having chloride value greater than 0.121.
- For sulphate value greater than 0.94 people did not give rating 3.
- May be only one people gave rating 8. Most of the people gave rating 4.
- Density showed predictor for quality as it has trend. For higher value of density, quality is low and for lower value of density, quality is high.
- The linear model gave me seven final variables (volatile acidity, log10(chlorides), free sulfur dioxide, total sulfur dioxide, pH, log10(sulphates), alcohol) for prediction of quality of wine.
- There might be other variables (which are not present in our data) we need to consider for wine quality prediction.

Checking the null/missing value in the Dataset [Cleaning Dataset]

```
In [11]:
          import missingno as msno
          wine.isnull().sum()
Out[11]: fixed acidity
                                   0
          volatile acidity
                                   0
          citric acid
          residual sugar
                                   0
          chlorides
                                   0
          free sulfur dioxide
                                   0
          total sulfur dioxide
                                   0
          density
                                   0
                                   0
          pH
          sulphates
                                   0
          alcohol
                                   0
                                   0
          quality
          dtype: int64
```

- This function counts the columns which contain null value but here Data is preprocessed and cleaned with dummy and null values.
- > Bar-Chart representation depicts that there is no null values in data



Statistical information for Dataset

	count	mean	std	min	25%	50%	75%	max
fixed acidity	1599.0	8.319637	1.741096	4.60000	7.1000	7.90000	9.200000	15.90000
volatile acidity	1599.0	0.527821	0.179060	0.12000	0.3900	0.52000	0.640000	1.58000
citric acid	1599.0	0.270976	0.194801	0.00000	0.0900	0.26000	0.420000	1.00000
residual sugar	1599.0	2.538806	1.409928	0.90000	1.9000	2.20000	2.600000	15.50000
chlorides	1599.0	0.087467	0.047065	0.01200	0.0700	0.07900	0.090000	0.61100
free sulfur dioxide	1599.0	15.874922	10.460157	1.00000	7.0000	14.00000	21.000000	72.00000
total sulfur dioxide	1599.0	46.467792	32.895324	6.00000	22.0000	38.00000	62.000000	289.00000
density	1599.0	0.996747	0.001887	0.99007	0.9956	0.99675	0.997835	1.00369
pH	1599.0	3.311113	0.154386	2.74000	3.2100	3.31000	3.400000	4.01000
sulphates	1599.0	0.658149	0.169507	0.33000	0.5500	0.62000	0.730000	2.00000
alcohol	1599.0	10.422983	1.065668	8.40000	9.5000	10.20000	11.100000	14.90000
quality	1599.0	5.636023	0.807569	3.00000	5.0000	6.00000	6.000000	8.00000

> The summary of Red Wine dataset looks perfect, there is no visible abnormality or negative values in data.

Learn about Target Vector (Output Column)

➤ Target Vector is QUALITY. Nobody gave rating 0, 1, 2, 9, 10. This might be because most of the people randomly choose the rating 5 and 6 And surprisingly no body rated 9 and 10 means the wine quality might not be good in reality.

```
sns.countplot(x='quality', data=wine)

<matplotlib.axes._subplots.AxesSubplot at 0x1f650dd16d8>

700
600
500
400
300
200
100
0
3
4
5
6
7
8
```

> The above distribution shows the range for response variable (quality) is between 3 to 8.

quality

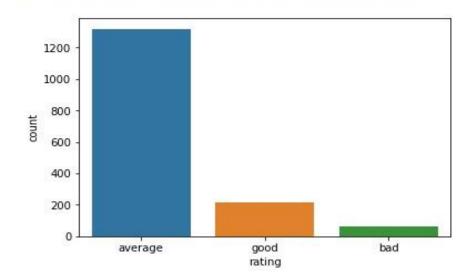
Converting numerical value to categorical value of Target Variables

➤ We divide the Wine Quality into 3 Categories:

bad: 1-4average: 5-6good: 7-10

➤ BAR-CHART REPRESENTATION:

```
In [20]: sns.countplot(x='rating', data=wine)
Out[20]: <matplotlib.axes._subplots.AxesSubplot at 0x1f650ceca90>
```



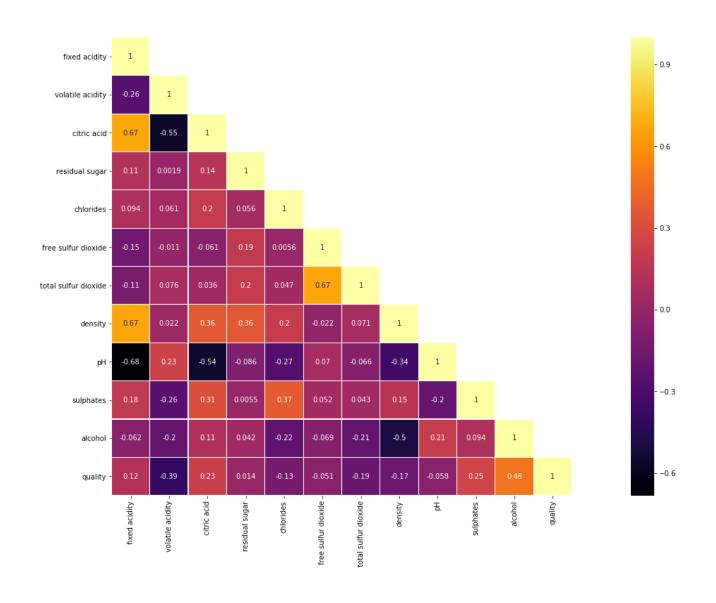
DATASET ANALYSIS

Correlation between features/variables:

```
# correlation = wine.corr()
# plt.figure(figsize=(12, 5))
# #sns.heatmap(correlation, annot=True, linewidths=0, vmin=-1, cmap="RdBu_r")

correlation= wine.corr()
colormap = plt.cm.inferno
mask = np.array(correlation)
mask[np.tril_indices_from(mask)] = False
fig=plt.gcf()
fig.set_size_inches(30,12)
sns.heatmap(data=correlation ,mask=mask,square=True,annot=True,cbar=True,cmap=colormap, linecolor='White', linewidths=0.1)
```

> Below figure shows how different variables(Factors) are affecting the wine Quality?



➤ Most affecting Factors are:

- Alcohol
- Volatile acidity
- Sulphates
- Critic Acid

➤ Least affecting Factors:

- Residual sugar
- Free Sulphur Dioxide
- Ph

➤ Positive Correlated Factors:

- Alcohol
- Sulphates
- Citric acid
- Fixed acidity

(all the factors are in decreasing order **Most to least**)

➤ Negative Correlated Factors:

- volatile acidity
- total sulfur dioxide
- density
- chlorides

(all the factors are in decreasing order **Most to least**)

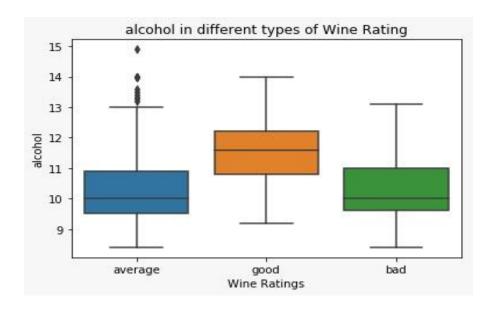
Analysis for How Different Factors affect Wine-Quality:

> Analysis of alcohol percentage Vs wine quality:

```
bx = sns.boxplot(x="rating", y='alcohol', data = wine)
bx.set(xlabel='Wine Ratings', ylabel='alcohol', title='alcohol in different types of Wine Rating')

[Text(0,0.5,'alcohol'),
   Text(0.5,0,'Wine Ratings'),
   Text(0.5,1,'alcohol in different types of Wine Rating')]
```

Box-plot representation:



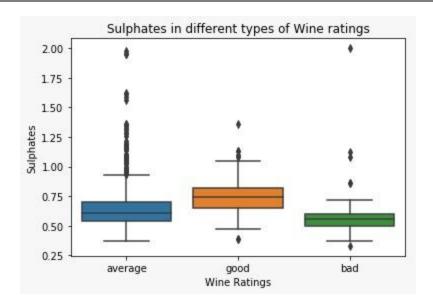
In figure we can see that Good Wine contain more alcohol.

> Analysis of sulphates Vs wine ratings:

```
bx = sns.boxplot(x="rating", y='sulphates', data = wine)
bx.set(xlabel='Wine Ratings', ylabel='Sulphates', title='Sulphates in different types of Wine ratings')

[Text(0,0.5,'Sulphates'),
    Text(0.5,0,'Wine Ratings'),
    Text(0.5,1,'Sulphates in different types of Wine ratings')]
```

Box-plot representation:



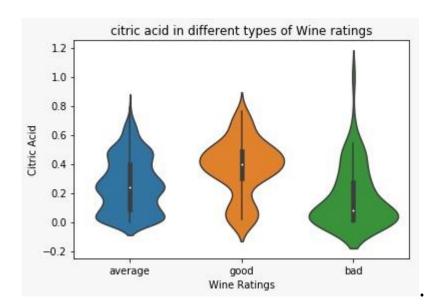
• From figure we can say that in Good Wine contain more Sulphate.

> Analysis of Citric Acid Vs wine ratings:

```
bx = sns.violinplot(x="rating", y='citric acid', data = wine)
bx.set(xlabel='Wine Ratings', ylabel='Citric Acid', title='citric acid in different types of Wine ratings')

[Text(0,0.5,'Citric Acid'),
    Text(0.5,0,'Wine Ratings'),
    Text(0.5,1,'citric acid in different types of Wine ratings')]
```

VIOLINPLOT REPRESENTATION:

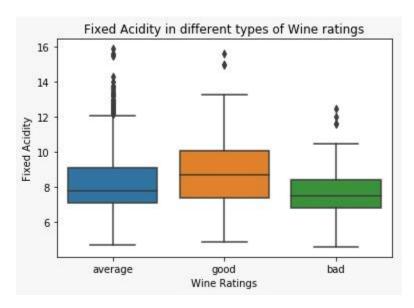


• We can say that with the Raise of Citric Acid the Wine Quality Gets Improve.

> Analysis of fixed acidity & wine ratings:

```
bx = sns.boxplot(x="rating", y='fixed acidity', data = wine)
bx.set(xlabel='Wine Ratings', ylabel='Fixed Acidity', title='Fixed Acidity in different types of Wine ratings')
[Text(0,0.5,'Fixed Acidity'),
    Text(0.5,0,'Wine Ratings'),
    Text(0.5,1,'Fixed Acidity in different types of Wine ratings')]
```

Box-plot representation:



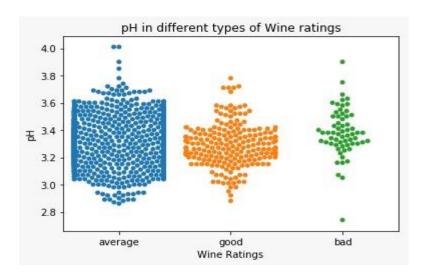
• With Increase Feature Fixed Acidity we get good wine Ratings.

> Analysis of pH Vs wine ratings:

```
bx = sns.swarmplot(x="rating", y="pH", data = wine);
bx.set(xlabel='Wine Ratings', ylabel='pH', title='pH in different types of Wine ratings')

[Text(0,0.5,'pH'),
    Text(0.5,0,'Wine Ratings'),
    Text(0.5,1,'pH in different types of Wine ratings')]
```

SWARMPLOT REPRESENTATION:



Linear Regression

➤ Graphs for different quality ratings shows a linear regression between residual_sugar & alcohol in red wine

```
sns.lmplot(x = "alcohol", y = "residual sugar", col = "rating", data = wine)
<seaborn.axisgrid.FacetGrid at 0x1f65183ceb8>
rating = average
rating = good
rating = bad
16
10
10
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11
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```

- The linear regression plots above for different wine quality ratings (bad, average & good) shows the regression between alcohol and residual sugar content of the red wine.
- We can observe from the trendline that, for good and average wine types the residual sugar content remains almost constant irrespective of alcohol content value. Whereas for bad quality wine, the residual sugar content increases gradually with the increase in alcohol content.
- This analysis can help in manufacturing the good quality wine with continuous monitoring and controlling the alcohol and residual sugar content of the red wine.

Classification Techniques for Predicting Accuracy

- For that we divide wine quality in label vector 1(good) and 0(bad)
 - 1 (good) quality >= 6.5
 - 0 (bad) quality < 6.5

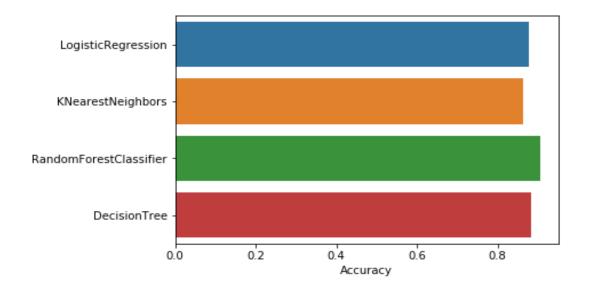
```
def label_vector_design(x):
    if x >= 6.5:
        return 1
    elif x < 6.5 :
        return 0
wine['label'] = wine['quality'].apply(label_vector_design)</pre>
```

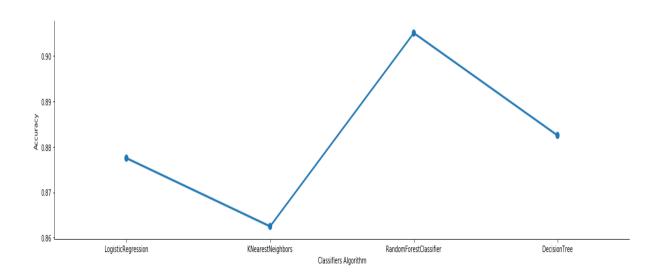
- ➤ We use following algorithms to find the accuracy
 - 1. KNearestNeighbors
 - 2. Logistic Regression
 - 3. Random Forest Classifier
 - 4. Decision Tree Classifier

Accuracy Without Normalization

	Classifiers Algorithm	Accuracy
0	LogisticRegression	0.8775
1	KNearestNeighbors	0.8625
2	RandomForestClassifier	0.9050
3	DecisionTree	0.8825

- ➤ Random Forest Classifier Give the best Accuracy: **90.50**%
- ➤ Representation of Accuracy Using Graph:





Accuracy after Normalization

Classifiers Algorithm	Accuracy_Scaled
LogisticRegression	0.8775
KNearestNeighbors	0.8950
Random Forest Classifier	0.9050
DecisionTree	0.8825
	LogisticRegression KNearestNeighbors RandomForestClassifier

 We found that after normalization Accuracy remain same so, Data is already Normalized

Responsibility of Team Members:

Kruti Shah:

Data Analysis for How Different Factor Affect Wine Quality
Find Accuracy: Random Forest, (BEFORE NORMALIZATION)

Decision Tree Algorithm, (BEFORE NORMALIZATION)

Presentation

Ravi Amin:

Correlation Between Features And Variables,
Find Accuracy: Random Forest (AFTER NORMALIZATION)

Decision Tree (AFTER NORMALIZATION)

Documentation

Riddhiben Patel:

Data Analysis to Check for The Null/Missing Values
Statistical information for Dataset
Learn about Target Vector
Find Accuracy: Logistic Regression (BEFORE NORMALIZATION)

Rutviben Patel:

Correlation Between Features and Variables,
Find Accuracy: KNN (AFTER NORMALIZATION)
LOGISTIC (AFTER NORMALIZATION)

Presentation

Smitkumar Kaushikkumar Patel:

Converting numerical value to categorical value of Target Variables Data Analysis for How Different Factor Affect Wine Quality, Correlation Analysis

Find Accuracy: LINEAR REGRESSION,

KNN (BEFORE NORMALIZATION)

Documentation