

Fundamental of Winemaking

Volume Conversions

To convert	to	Multiply by
225 l Barrel	carboys	12
225 l Barrel	gallons	59
225 l Barrel	cases	25
225 l Barrel	750 ml bottles	300
Carboys	cases (12 × 750 ml)	2+
Carboys	gallons	5
Carboys	750 ml bottles	25+

The following calculations may vary considerably from one varietal to another and from one vintage to another. You should always error on the side of requiring more storage than less, but as a starting point...

Red Grapes (stemmed, crushed)

Pounds Grapes	Volume un-crushed	Gallons Must crushed/stemmed	Gallons Wine (Racked)	750 ml Bottles	Cases
100	18-20gal	15-18	6.5-7.5	30-35	2.5+

White Grapes (stemmed, crushed, pressed)

Pounds	Gallons Must	Gallons Wine	750 ml Bottles	Cases
100	15-18	6.0-7.0	24-30	2+

to determine the *approximate* volume of uncrushed grapes:

multiply pounds of grapes by 0.15

$500 \text{ pounds} \times 0.15 = 75 \text{ gallons}$

to determine the *approximate* volume of crushed grapes:

divide pounds of grapes by 6.5

$500 \text{ pounds} \div 6.5 = 77 \text{ gallons}$ (use three 30 gallon containers as primaries)

to determine the *approximate* yield of red grapes into finished wine, divide total pounds by 15

$200 \text{ pounds} \div 15 = 30 \text{ gallons}$

to determine the *approximate* yield of red grapes into 750 ml bottles of wine, divide pounds by 2.7

$200 \text{ pounds} \div 2.7 = 74 \text{ bottles of finished wine}$