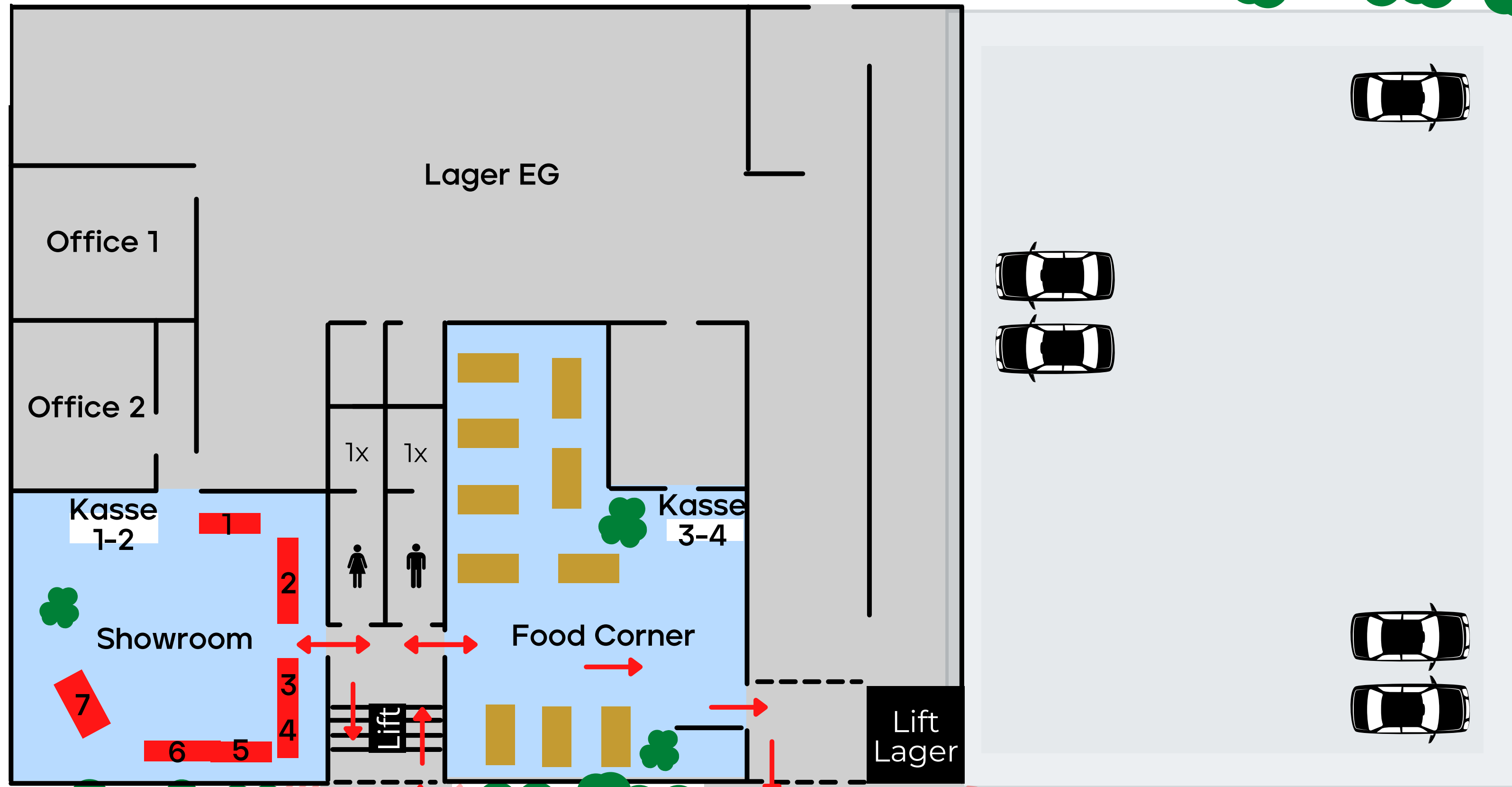
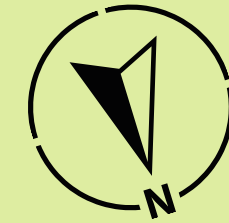




KapWeine - Event Situationsplan EG Oktober Event 2022



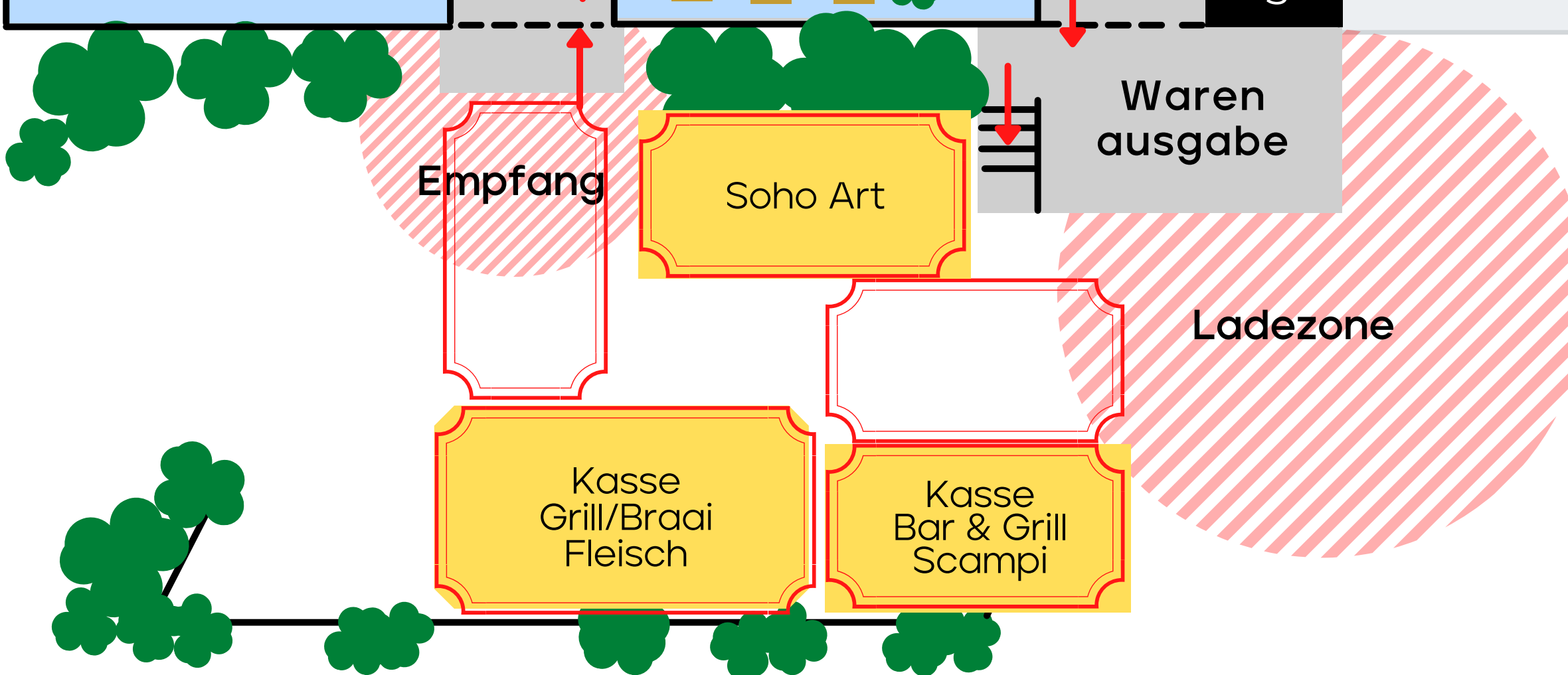
Empfang

Soho Art

Ladezone

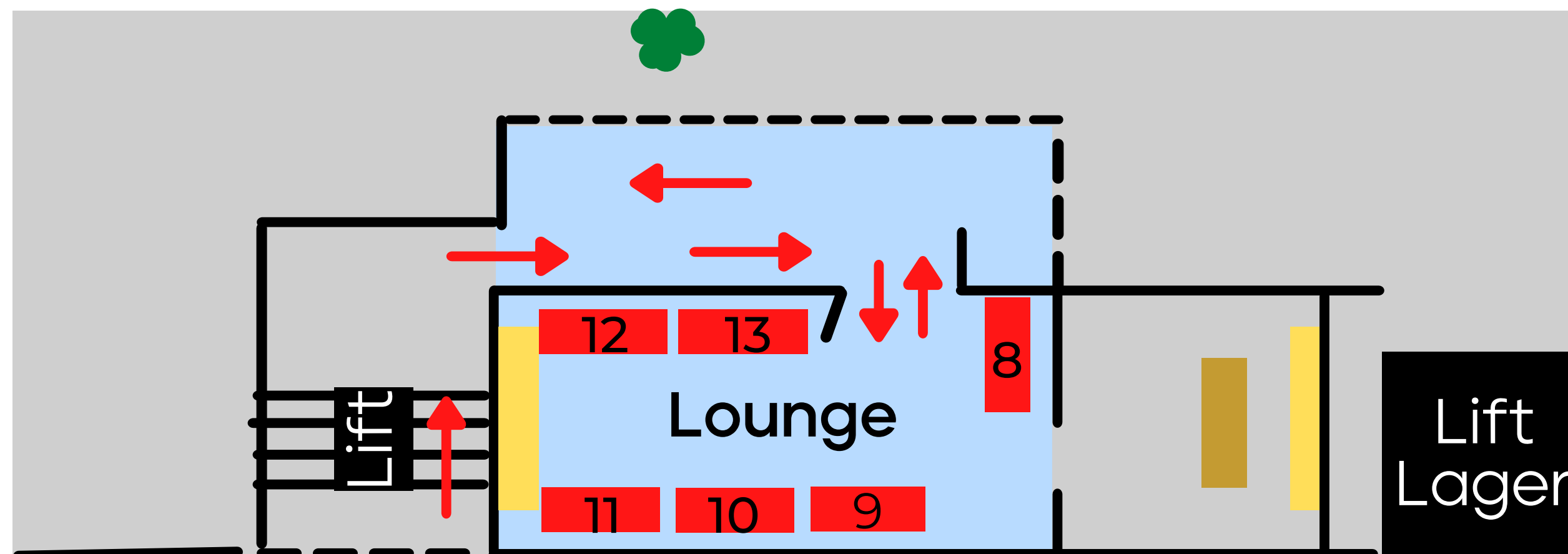
Kasse Grill/Braai Fleisch

Kasse Bar & Grill Scampi





KapWeine - Event Situationsplan 2. Stock - Oktober Event 2022



LEGENDE

- Stand Aussteller
- Degustand
- Rundgang
- Zelt

ÜBERSICHT DEGUSTATION

SHOWROOM - EG

- TISCH 1 - Chenin Blanc, Blends
- TISCH 2 - Sauvignon Blanc, Chardonnay
- TISCH 3 - Riesling, Viognier, Blends
- TISCH 4 - Schaumweine/MCCs, Rosés
- TISCH 5 - Süssweine
- TISCH 6 - Pinotage Show Case
- TISCH 7 - Öl, Essig, Biltong

LOUNGE - 2.OG

- TISCH 8 - Spier (Produzent)
- TISCH 9 - Eagles'Nest (Produzent)
- TISCH 10 - Merlot, Grenache, Pinot Noir, Cinsault
Syrah, Syrah Blends Teil 1
- TISCH 11 - Syrah, Syrah Blends Teil 2
- TISCH 12 - Cabernet Franc, Cabernet Sauvignon
- TISCH 13 - Bordeaux Blends