


SOUTHERN HIGHLANDS

Fullblood grainfed wagyu

**THE ULTIMATE
WAGYU
EXPERIENCE**





Originating from a selection of the best Japanese bloodlines including Tajima & Shimane, cattle entering the Southern Highlands Branded Fullblood Wagyu program are sourced from only approved tried and tested Wagyu breeders. Our cattle are bred and backgrounded in a temperate climate and fed to completion in fully integrated feedlots that consistently raise the highest quality beef, with some of the finest marbling in the country.

Our cattle are amongst those who spend the longest days on grain in Australia, with some up to 600 days. Receiving a specifically targeted ration of grain, barley and some secret ingredients to ensure a high level of the much sought-after higher range marbling to cater for the wide-ranging needs of our clients and markets.

We have created 3 distinctive categories:-



Modestly marbled with an average score of 5, our Summit Grade guarantees an exceptional eating experience every time.



Delicately marbled with an average score of 7, the Apex Grade guarantees a succulent eating experience for the most sophisticated of diners.



Hand selected from only the very best bodies and designed to sit atop of any world-class Steakhouse Menu. Intricately marbled with an average Marble Score of 9, customers can be assured of a sublimely decadent eating experience every time.

A product that exceeds expectations and has been developed from key performance indicators such as:

- Fineness of marbling
- Whiteness of fat colour
- Blushing rouge meat colour and
- Product that delivers with maximum umami flavour every time

This can all only be achieved by working with farmers who have perfected the breeding cycle to ensure that only the highest quality product enters our programs.

Brought you by Global Meats

