

COBUNGRA STATION
HOLDS AN UNPARALLELED
REPUTATION FOR PRODUCING
LUXURY FULL BLOOD WAGYU



COBUNGRA STATION
FULL BLOOD WAGYU

TO LEARN MORE ABOUT
COBUNGRA STATION WAGYU
BEEF VISIT

COBUNGRAWAGYU.COM



Cradled at the foot of Mt. Hotham, and stretching for more than 26,000ha, the pristine free-grazing land of Cobungra Station is home to the finest ultra-premium, Full Blood Wagyu cattle.

Sitting high above sea level, the rarity and dramatic natural beauty of the alpine ranges surrounding the station is only surpassed by the striking and prestigious marbling that is so definitive of Cobungra Station Wagyu beef.

• 898 •



COBUNGRA STATION
FULL BLOOD WAGYU

BY STONE AXE PASTORAL

LUXURY WAGYU FROM THE VICTORIAN ALPS



THE PRIZED 898 HERD



Meticulous genetic custodianship and selection programs maintain the hallmark quality of Cobungra Station Full Blood Japanese Black Wagyu genetics. Each animal within the prized 898 herd is monitored throughout its lifecycle, gently cared for by a highly skilled team of handlers, genetic experts and veterinarians. Cobungra Station Wagyu has full traceability to original Japanese Black Wagyu genetics.

MULTI-AWARD WINNING FULL BLOOD WAGYU



Nutrition, environment, and prized Full Blood Japanese Black Wagyu genetics work synergistically to produce consistent high marbling scores across the Cobungra Station Wagyu beef range. Characterised by luscious, exquisite marbling, this beef is the pinnacle of luxury Australian Wagyu.