

## Purity from pasture to plate.

Our utmost respect for the Japanese art of Wagyu extends to all stages of the animal lifecycle and results in beef of the highest possible quality.



To learn more about  
Stone Axe Full Blood Wagyu  
[stoneaxewagyu.com](http://stoneaxewagyu.com)

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|---|---|---|---|---|---|---|---|
| WAGYU<br>BRANDED<br>BEEF<br>COMPETITION | WAGYU<br>BRANDED<br>BEEF<br>COMPETITION | WAGYU<br>BRANDED<br>BEEF<br>COMPETITION | WAGYU<br>BRANDED<br>BEEF<br>COMPETITION | WAGYU<br>BRANDED<br>BEEF<br>COMPETITION | WAGYU<br>BRANDED<br>BEEF<br>COMPETITION | WAGYU<br>BRANDED<br>BEEF<br>COMPETITION | WAGYU<br>BRANDED<br>BEEF<br>COMPETITION |
| GOLD MEDAL                              | GOLD MEDAL                              | GOLD MEDAL                              | CHAMPION                                | CHAMPION                                | GOLD MEDAL                              | CHAMPION                                | CHAMPION                                |
| —2023—<br>FULLBLOOD<br>WAGYU            | —2022—<br>FULLBLOOD<br>JAPANESE BLACK   | —2021—<br>FULLBLOOD<br>JAPANESE BLACK   | —2021—<br>GRAND CHAMPION<br>WAGYU       | —2021—<br>FULLBLOOD<br>JAPANESE BLACK   | —2020—<br>FULLBLOOD<br>JAPANESE BLACK   | —2020—<br>GRAND CHAMPION<br>WAGYU       | —2020—<br>FULLBLOOD<br>JAPANESE BLACK   |



## What is Wagyu?



Wagyu is a specific breed of Japanese cattle that are bred with qualities that create a high amount of intermuscular fat. This highly desired trait is called marbling and is what makes Wagyu beef juicy with a delicious rich flavour. The marbling also has a lower melting point, which makes Wagyu extremely tender. There are various levels of Wagyu genetics available on the market. Stone Axe Wagyu is a Full Blood Wagyu which means that the genetics are 100% traceable to the original Japanese Wagyu herds – directly descended and never crossbred with any other cattle breed.

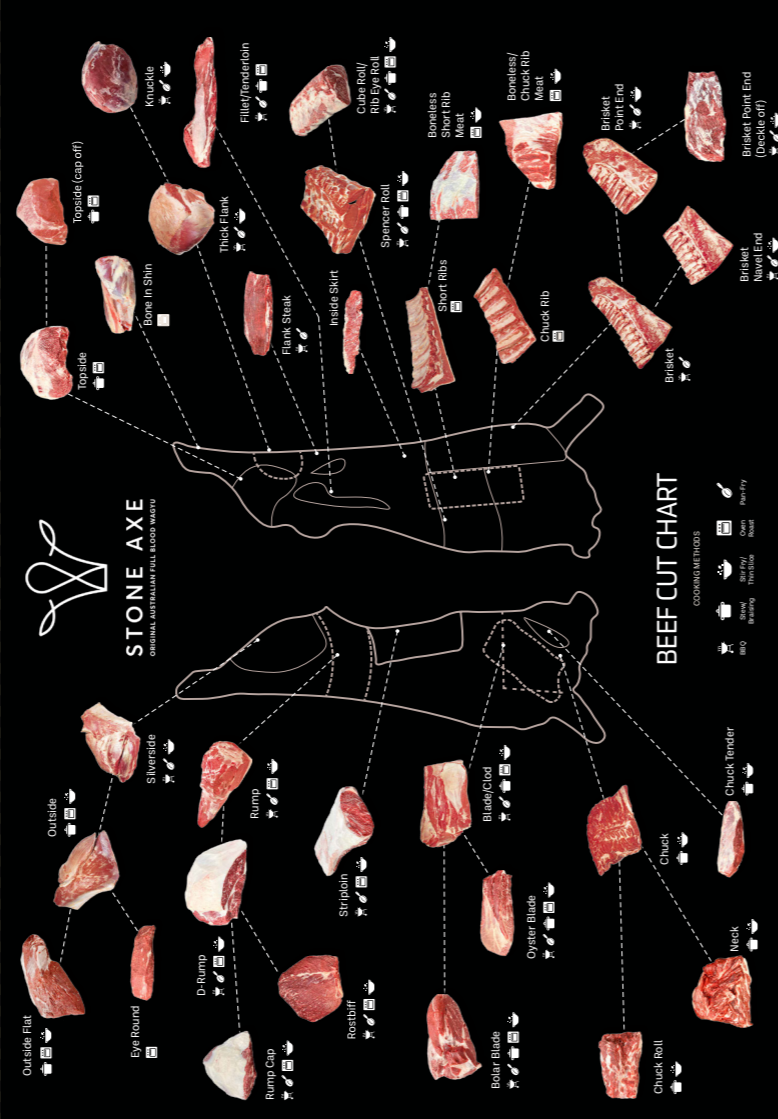


**STONE AXE**  
ORIGINAL AUSTRALIAN FULL BLOOD WAGYU

# About Stone Axe Full Blood Wagyu

Stone Axe Wagyu has 100% Full Blood Wagyu genetics, resulting in ultra-premium Wagyu beef. The herds are hand raised across several farms in New South Wales and Victoria, all situated over 1000m above sea level giving a pristine growing environment. Stone Axe Wagyu is an opulent dining experience and represents some of Australia's finest Wagyu beef. Stone Axe Wagyu is a multi-award winning brand that holds a prized reputation for quality.

Stone Axe Full Blood Wagyu is proudly produced by Stone Axe Pastoral Company, a luxury Wagyu beef and cattle company that is head quartered in Perth and has operations throughout Western Australia, New South Wales, Queensland and Victoria.



## Tasting notes



Stone Axe Full Blood Wagyu features an incredibly delicate texture, with an instant burst of juiciness, satisfying and tender with a rich lasting flavour.

## Specifications



- Minimum 450 days grain fed
- 100% Full Blood Genetics
- HGP free
- Raised across the East Coast of Australia - New South Wales and Victoria