

OAK VALLEY WAGYU BEEF

Oak Valley Estate has been farming with the Wagyu breed since 2008 when embryos were imported from Australia and implanted into the farm's own Simmentaler cows.

The animals graze naturally on the 580 hectares of dryland sub-clover / grass pastures established on the farm. This feed source is supplemented with oat hay which is sown and baled annually on the property. Grazing oats is also established for winter feed.

In addition silage is made from the oat hay, whilst apple and pear pomace from a neighbouring juice plant is used as a supplementary feed.

No artificial hormones or long-term antibiotics are used in the production process.

Quality Wagyu meat production revolves around the level of marbling obtained in the meat through the production process.

To this end a feedlot unit located on the property is utilised for around 105 days to round off the animals. The facility is also equipped with an imported massage machine and forms part of the process of preparing the animals for market.

Oak Valley is currently expanding its Wagyu herd using embryos harvested from its own Wagyu heifers. Full production will only commence once the herd has reached the target of 100 breeding cows.

In parallel the farm has a number of Wagyu crosses (F1's, F2's and F3's) which will be available to market from time to time.

This meat will also be served at the Estate's own restaurant called The Pool Room, subject to availability.

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