

## 2GR Wagyu Launch, Nov 14th, 2017

Last night in Sydney we participated in a great event, a historic occasion for the Hancock Group, an inaugural launch of our 2GR wagyu beef in Australia, held at fabulous Paspaley's boutique pearl premises in Martins Place.

The event started with a cocktail party for about 80 guests who enjoyed fantastic wagyu canapés beautifully prepared by Nobu chefs, washed down with Nick Paspaley's excellent wines. Guests truly loved the wagyu commenting that it was the best Australian wagyu they ever tasted. The Hon. Adam Giles and David Larkin, the new Hancock CEO of Agriculture gave welcoming and informative speeches on the 2GR beef and long history of Hancock cattle.

Following the cocktail function, a smaller group enjoyed a dinner, also prepared by Nobu, with more of the fabulous 2GR wagyu, including carpaccio and steak.

The compliments for the quality of beef and preparation by the Nobu chefs team flow in constantly. Paspaley's delicious white and red wines, speeches by Gina Rinehart, Garry Korte and Tad Watroba complimented the dinner very well. The attending guests enjoyed eating more of the 2GR wagyu appreciating the best Australian wagyu there is.

All in all it was a very successful wagyu launch, which was underlined by Nobu committed to introduce the 2GR wagyu to their restaurants.

[Speech by Tad Watroba](#)

[Speech by Garry Korte](#)























