

# Native Pepperberry

*Tasmannia lanceolata* · Winteraceae, native to Australia

**DIFFICULTY** Moderate  
**TYPE** Evergreen perennial shrub, native to Australia  
**MATURITY** 3–4 years to first useful crop



SUN  
Part shade–full sun



WATER  
Regular, appreciates humidity



SOIL PH  
5.5–6.5



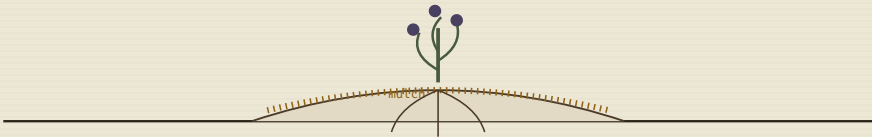
SPACING  
1.5–2m



DEPTH  
as per pot

## 01 A cool, moist understorey native

Native to cool, wet forests of southeastern Australia and Tasmania, this shrub does best with some shelter and consistent moisture — mimic a forest-edge position if you can.



mulched bed, shallow roots

## 02 Planting

|        |                                                                        |
|--------|------------------------------------------------------------------------|
| METHOD | Plant from a nursery pot; needs both a male and female plant to fruit. |
| SOIL   | Rich, moisture-retentive, well-drained.                                |
| TIMING | Plant in spring or autumn.                                             |

## 04 Problems

- **Drying out** — the main risk in hot, dry climates; mulch and water well.
- **Few significant pests** — a relatively trouble-free native.
- **Sunburn in harsh sun** — part shade suits it better in hot zones.
- **No fruit** — usually a missing male plant nearby.

## 06 Companions & rotation

PLANT NEARBY

Other native understorey plants

AVOID NEARBY

Hot, exposed, dry positions

ROTATION NOTE

Not applicable — long-lived perennial shrub.

## 03 Growing care

- Plant both a male and female shrub — only females fruit, but need a male nearby.
- Water regularly — dislikes drying out.
- Mulch well to keep roots cool and moist.
- Provide some afternoon shade in hotter, drier zones.

## 05 Harvest & storage

|         |                                                               |
|---------|---------------------------------------------------------------|
| SIGNS   | Berries turn deep purple-black.                               |
| METHOD  | Pick by hand once fully coloured.                             |
| CURING  | Can be dried whole for later grinding as a pepper substitute. |
| STORAGE | Fresh, fridge a few days; dried, airtight for many months.    |