

Shallot

Allium cepa var. *aggregatum* · Onion family

DIFFICULTY Easy

TYPE Perennial bulb, grown as annual from divisions

MATURITY 90–120 days



SUN
Full sun



WATER
Regular, taper
before harvest



SOIL PH
6.0–7.0



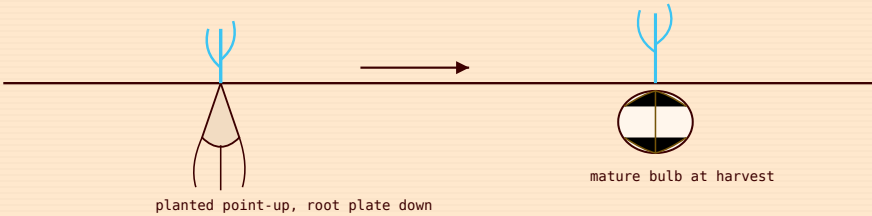
SPACING
15–20cm



DEPTH
clove tip just
below surface

01 One bulb becomes a cluster

Plant a single shallot bulb and it divides into a cluster of 4–8 new bulbs by harvest — much like garlic, but staying together as a tighter clump.



02 Planting

METHOD	Plant individual bulbs point-up, tip just below the surface.
SOIL	Loose, well-drained.
TIMING	Plant in autumn to early winter in mild zones.

Planting timing varies significantly by Australian climate zone. Set your zone above (or use the Find My Climate Zone tool) for guidance tailored to your own area.

04 Problems

- **White rot** — soil-borne; rotate beds for years if it appears.
- **Onion thrips** — silvery streaking; hose off or encourage predators.
- **Bolting** — cold snap after planting; plant at the right time.
- **Rot in wet soil** — ensure sharp drainage.

03 Growing care

- Keep beds weed-free while bulbs establish.
- Water regularly, then stop 2–3 weeks before harvest.
- Feed lightly early in the season only.
- Watch for the cluster pushing bulbs above the soil surface as they swell.

05 Harvest & storage

SIGNS	Tops yellow and fall over.
METHOD	Lift the whole cluster with a fork.
CURING	Cure 2–3 weeks in a warm, airy spot.
STORAGE	Cool, dark, ventilated. Keeps several months; save some bulbs to replant next season.
PRESERVING	See Root Cellaring (curing and storing alliums) for ways to keep a harvest surplus.

06 Companions & rotation

PLANT NEARBY	AVOID NEARBY	ROTATION NOTE
Carrot Beetroot Lettuce	Beans Peas	Avoid replanting alliums in the same bed for 3–4 years.