

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



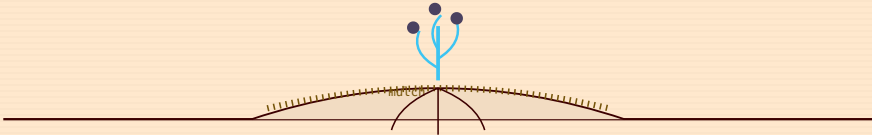
SPACING
1.5–2m



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.

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

- **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 understory 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.
PRESERVING	See Dehydrating (drying for long-term storage) or Freezing Produce (freezing a harvest surplus) for ways to keep a harvest surplus.