

Avocado

Persea americana · Laurel family

DIFFICULTY Moderate
TYPE Evergreen perennial tree
MATURITY 3–5 years to first fruit



SUN
Full sun,
sheltered from
wind



WATER
Regular, well-
drained — hates
wet feet



SOIL PH
6.0–6.5



SPACING
6–8m



DEPTH
as per pot, root
flare at soil level

01 Drainage is everything

Avocados are extremely sensitive to waterlogged soil — root rot is the number one killer. Plant slightly proud of grade on a mound if drainage is at all uncertain.

02 Planting

METHOD	Plant with the root flare at or slightly above soil level, on a mound if drainage is marginal.
SOIL	Free-draining above all else; moderately fertile.
TIMING	Plant in spring in warm, frost-free 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

- **Root rot (Phytophthora)** — the major risk; ensure sharp drainage above all else.
- **Wind damage** — brittle wood; shelter and stake young trees.
- **Fruit drop** — normal to a degree; heavy drop points to water stress or poor pollination.
- **Sunburn on bark** — young trunks; wrap or paint with white tree paint.

06 Companions & rotation

PLANT NEARBY	AVOID NEARBY	ROTATION NOTE
Native groundcovers Comfrey	Dense underplanting near the trunk	Not applicable — long-lived perennial tree.



loose stake, first year

03 Growing care

- Never let the tree sit in wet soil — err on the dry side over wet.
- Mulch well beyond the drip line, kept clear of the trunk.
- Stake and shelter young trees from wind — brittle branches snap easily.
- Feed lightly with a citrus/avocado-specific fertiliser through the growing season.

05 Harvest & storage

SIGNS	Fruit doesn't ripen on the tree — pick at mature size then ripen off the tree over several days.
METHOD	Cut with a short stem attached, don't pull.
CURING	Ripen at room temperature, faster next to a banana.
STORAGE	Ripe fruit in the fridge a few days once soft.
PRESERVING	See Freezing Produce (freezing a harvest surplus) or Dehydrating (dried tropical fruit) for ways to keep a harvest surplus.