PLANT FACT SHEET

Aristotelia chilensis (Molina) Stuntz

GENUS *Aristotelia* **FAMILY** Elaeocarpaceae

COMMON NAMES Chilean wineberry

EDIBLE PARTS AND USES

Edible parts: Fruit

The fruit are used to produce wine. They are used for cakes and drinks.
They can also be eaten fresh.
The fruit are eaten raw or used to colour wines. They can be dried and stored.
The fruit are cooked with sugar and diluted with water to make a drink.

DESCRIPTION

A large shrub or small tree. It grows 4.5-7 m high. The leaves are opposite and have teeth around the edge. The leaves are leathery and 10 cm long. Some leaves turn red in winter. The stems are reddish. The flowers occur in loose branched arrangements. The flowers are very small and green-white. The fruit are purple berries. They become black as they ripen. They are edible. They are 5 mm across.

HABITAT

It is a temperate plant. It grows in forest valleys in Chile. It does not tolerate extremes of heat or cold. It needs a moist soil. It suits hardiness zones 4-9. It can grown in sun or light shade. It can tolerate drought. It is frost resistant. Mt Lofty Botanical Gardens. Arboretum Tasmania.

PRODUCTION

Cultivation

It can be grown from seed or by cuttings.

NOTES

There are about 5-8 Aristotelia species. They grow in southern temperate regions. The fruit are very high in Antioxidants. It probably helps people with respiratory diseases.

PICTURES



Credit: Food Plants International (Bruce French)

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