PLANT FACT SHEET

Agathosma crenulata (L.) Pillans

GENUS *Agathosma* **FAMILY** Rutaceae

COMMON NAMES Oval buchu, Oval-leaf buchu

EDIBLE PARTS AND USES

Edible parts: Leaves - flavouring, Leaves - tea

The leaves are used to flavour brandy and wine and other foods.
Extracts are used to give a blackcurrant flavour.

DESCRIPTION

A small evergreen shrub. It grows 1-2 m high. and spreads 1-2 m across. It is like a heath. The leaves are oval and have teeth. The leaves are 3.5 cm long. They have obvious oil glands. They have a small like blackcurrant. The flowers are white and have 5 petals. The anthers are purple.

HABITAT

It is a temperate plant. It needs a temperature above 5°C.

PRODUCTION

Cultivation

Plants are grown by seed or by cuttings. Cuttings need to be in sand above 13-18°C.

NOTES

There are about 135 Agathosma species.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/a92a66fa-277c-4df7-b61a-82b2403f1945