

# Fry Muscadine



**Culinary Usages: Desserts, Drinks / Teas / Juices, Fresh Eating, Jellies / Preserves, Liqueurs, Salads / Sandwiches**

## *Vitis rotundifolia 'Fry'*

- **Use:** Sun-sweetened bronzed beauties. This improved form of the Scuppernong originates from Georgia and produces larger, sweeter, and heavier-bearing crops than others of its kind. Heat-tolerant. Ripens in September. Best pollinator: Cowart.
- **Exposure/Soil:** Grow in full sun. Muscadine grapes grow well on a wide range of soils but best results are obtained from well-drained sandy loams with a pH of 5.5 to 6.5. They will not tolerate low, wet ground.
- **Growth:** Plant in full sun at 15-20 ft. apart on strong trellises.
- **Hardiness:** Zone 7-10; Vine
- **Foliage:** Deciduous. Dark green above and green tinged yellow beneath, the leaves are glossy on both sides, becoming firm and subglabrous at maturity.
- **Flower:** Very large, very sweet muscadine - the standard by which all other muscadines are judged. Large clusters, vigorous, disease resistant. Sugar content 15.5-16.5% **[Print out more information from our Plant Info page on our website.](#)**