Magnolia Muscadine



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

Vitis rotundifolia 'Magnolia'

- <u>Use</u>: Do you savor sweet bronze muscadines but have limited space? Magnolia has the flavor and size of the old Scuppernong, yet is self-pollinating. Great for fresh eating, jelly and wine. Magnolia along with Carlos are the most widely planted bronze varieties in the south.
- 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
- <u>Foliage</u>: Deciduous. Dark green above and green tinged yellow beneath, the leaves are glossy on both sides, becoming firm and subglabrous at maturity.
- <u>Flower:</u> Bronze self-fertile about ½ inch in diameter. The Magnolia is vigorous, productive, and cold tolerant. <u>Print out more information</u> from our Plant Info page on our website.

Print this sign out at www.growersoutlet.com We recycle empty pots and trays.