



Peppers are a colourful and rewarding addition to any home garden. Whether growing sweet, juicy capsicums or fiery chillies, these warm-season crops are relatively easy to grow when given the right conditions.

Their glossy fruit adds ornamental value, and their versatility in the kitchen makes them a favourite for many gardeners.

With a little planning and care, you'll enjoy a generous harvest of homegrown flavour - from crunchy green peppers to spicy red chillies.

Why Grow Peppers and Chillies?

Peppers are productive plants that thrive in containers or garden beds. They come in various colours, shapes, and heat levels, offering options for every taste and garden style. Capsicums are rich in vitamins A and C, while chillies contain capsaicin, known for its metabolism-boosting and anti-inflammatory properties.

As a bonus, peppers are long-fruited—under good conditions, you can harvest from mid-summer through to late autumn. They also suit small spaces, and with their compact growth and decorative fruit, peppers are perfect for patio containers.

Ideal Growing Conditions

Peppers love the sun and need warmth to thrive. Choose a spot that receives at least six hours of direct sun daily. A north-facing wall or sheltered area in cooler regions will help maximise warmth and protect from cold winds.

Peppers dislike cold, wet soil, so avoid planting too early in spring. Wait until all risk of frost has passed and the soil has warmed. If starting indoors, transplant seedlings once nighttime temperatures consistently stay above 10°C.

Positioning

Garden Beds: Select a sunny, sheltered area with good drainage. Growing against a north-facing wall will provide reflected warmth and protection from wind. Use a cloche or mikroclima fabric to protect young plants from cold snaps, especially early in the season.

Containers: Choose pots with a minimum capacity of 15 litres and ensure they have plenty of drainage holes. Position pots in a warm, sunny location such as a deck, patio, or glasshouse.

Soil Preparation

Garden Beds: Prepare soil by incorporating compost and organic matter to improve drainage and fertility. Avoid heavy soils that hold too much moisture. Before planting, add a slow-release fertiliser such as Total Replenish to supply nutrients throughout the growing season.

Pots: Use a quality potting mix such as Oderings Shrub & Tub Mix, which retains moisture while allowing excess water to drain freely. This is crucial, as peppers don't tolerate "wet feet."

Feeding

Garden: Apply a balanced fertiliser when plants start growing actively in spring. Reapply during flowering and fruiting to support plant health and improve yields. Products like Total Replenish provide essential nutrients without encouraging excessive leafy growth.

Pots: In addition to a slow-release fertiliser in the mix, use a liquid feed every 2–3 weeks during the growing season. Choose a product formulated for fruiting crops to support flowering and fruit set.

Watering & Mulching

Peppers like consistent moisture but do not tolerate waterlogged soil. Water thoroughly when the top few centimetres of soil feel dry, especially during hot or windy weather.

Mulch with straw, compost, or bark to retain moisture, regulate temperature, and suppress weeds. Leave a small gap around the plant's stem to prevent crown rot.

Protection from Pests and Disease

Peppers are generally easy to care for, but they can attract aphids, whiteflies, and spider mites—especially in warm, dry conditions. Check leaves regularly and treat infestations early.

- **At Planting:** Sprinkle neem granules around the base to deter soil-dwelling pests. Reapply every 4–6 weeks.
- **For Pests:** Use a pyrethrum-based spray for aphids, mites, or whitefly, applying early in the morning or evening to avoid harming beneficial insects.

Fungal diseases such as powdery mildew can appear in humid conditions. Ensure good airflow around plants, avoid overhead watering, and remove any affected leaves.





Peppers & Chillies



Supporting Growth

As plants grow and begin to fruit, they may become top-heavy. Use stakes or small cages to support stems and prevent them from snapping under the weight of the fruit.

Pinch the growing tips once the plant reaches your desired height to encourage bushier growth and more flowering and fruiting.

Harvesting

Capsicums can be harvested green, but their flavour sweetens and intensifies as they ripen to red, orange, or yellow. Chillies typically ripen to red but can be harvested at various stages depending on the desired heat level.

Harvest by cutting fruit from the plant with scissors or secateurs—pulling can damage the stem. Regular picking encourages more fruit production.



Garden Expert Tip

Remove the first flowers—known as crown flowers—on the first Y junction, on young pepper plants. This allows the plant to redirect energy into strong root and branch development, resulting in better structure and a more productive plant overall. In cool regions, consider growing peppers in containers that can be moved to maximise warmth or shifted indoors during cold snaps.

Click & Collect

WITH ODERINGS.CO.NZ

GROWING AND NURTURING YOUR GREEN THUMB HAS NEVER BEEN SO EASY.

**T&Cs Apply. Orders placed before 4pm will be available after 9am the following day for pickup.*



 ODERINGS
GARDEN CENTRES

 ODERINGS
GARDEN CENTRES

www.oderings.co.nz

