

PASSION FRUIT

| Species / Cultivars | Flowers | Fruit | Comments |
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| Passiflora alata <i>1. Ruby Glow</i> | Red petals, with blue or green and white corona are large and fragrant. | Oval fruit 3-5 inches long have a thick rind, yellow skin and white fragrant pulp with an agreeable flavor. | Leaves are not bothered by caterpillars. Needs a pollinator to produce fruit. |
| Passiflora caerulea | Lightly fragrant, to 4". White or pinkish petals with blue corona. | 1.5-2.5 inch fruit have yellow to orange skin. Fruit eaten fresh or used in drinks. | Rampant vine. Will survive temperatures below 20 degrees F. |
| Passiflora coccinea | Scarlet to orange-red, white, & purple. | Yellow mottled and striped. | Mostly grown for flowers. Requires cross-pollination to produce fruit. |
| Passiflora edulis <i>1. Black Knight</i> <i>2. Edgehill</i> <i>3. Kahuna</i> <i>4. Paul Ecke</i> <i>5. Rainbow Sweet</i> | Flowers are 2-3 inches across, mostly white with purple markings. | Dark purple to red-purple fruit, 3-5 inches long have sweet-tart pulp yellow-green to orange in color. 'Rainbow Sweet' has mango-red skin and white pulp. | Leaves not bothered by caterpillars. One of the best species for fruit production in Southern California. Fruit are sweeter when outer skin is wrinkled. Fruit is excellent fresh or used in juices, sherbets, etc. Vines hardy to at least 26 degrees F. Usually self-fertile. |
| Passiflora edulis X P. edulis flavocarpa <i>1. Frederick</i> <i>2. Red Riveira</i> <i>3. Red Rover</i> | Flowers are very similar to P. edulis but slightly larger. | Oval, red-purple fruit are typically larger than P. edulis varieties. Pulp is orange in color and sweet-tart in flavor. | Not bothered by caterpillars. Fruit quality and size typically superior to P. edulis varieties. All varieties listed are self-fertile. Fruit are typically very full. Vines hardy to at least 26 degrees F. |
| Passiflora edulis flavocarpa <i>1. Brazilian Golden</i> <i>2. Golden Giant</i> | Flowers very similar to P. edulis but larger | Golden yellow fruit are larger and more acid in flavor than P. edulis. Pulp and juice are orange in color. | Vines are more cold sensitive than P. edulis. Cross-pollination usually required for good fruit production. |
| Passiflora incarnata (Maypop) | Cream or yellow 2" flowers with purple or pink corona. | 2 inch, oval fruit has yellow skin and orange-yellow pulp. Flavor is tart and apricot-like. | Vines are extremely cold hardy. Leaves and flowers are also edible. Plant two for cross-pollination. |
| Passiflora laurifolia | Purple, blue & rose. | 2-3 inch fruit have lemon yellow skin and white pulp. Fragrant sub acid pulp is said to have a pear-like flavor. | Produces few flowers. Requires cross-pollination. Plant is cold sensitive. |

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| Passiflora liqularis | Greenish white. | Yellow fruit 2-4 inches across with sweet distinctive flavor. Pulp is translucent white. | Considered by many to have the "best flavor". Plants are cold sensitive to temperatures below freezing. |
| Passiflora mollissima (Banana Passion Fruit) | Pendant pink or rose flowers, to 5" long and 3" wide. | 3-4 inch, oblong, aromatic fruit with thin yellow skin and white pulp. | Highly prized, fruit is eaten fresh and used in many ways including ice cream, jelly, juices, liqueur, and wine. |
| Passiflora quadranqularis | Large fragrant flowers are reddish purple & white. | Large yellow fruit weighing up to 1 pound. Very thick rind . Pulp is bland and melon-like in flavor. | Rind of fruit is often prepared and eaten, similar to watermelon rind. Roots of old vines are baked and eaten like yams. Plants are cold sensitive. |
| Passiflora vitifolia <i>1. Scarlet Flame</i> | Large, 5-7 inch bright red to scarlet flowers. | 2 inch, egg-shaped fruit. Thin skin is watermelon green with white spots. White pulp is aromatic, sweet to sub acid with a flavor suggestive of strawberries. | Needs a cross pollinator to produce fruit. Like P. edulis it is at it's best fruit quality if the skin is allowed to wrinkle before eating. |
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