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# BACKSBERG

## Backsberg Plum Valley Merlot Chocolate Cake with Fudgy Chocolate Frosting

Indulge in the ultimate chocolate cake experience with our Plum Valley Merlot Chocolate Cake. This rich and decadent dessert is perfect for special occasions or simply treating yourself to something extraordinary. The deep, fruity notes of the Merlot beautifully complement the intense cocoa flavours, creating a sophisticated and delicious masterpiece.

### A Match Made in Heaven: Chocolate and Wine

Chocolate and wine have long been celebrated for their harmonious pairing. The tannins in red wine enhance the depth of dark chocolate, while the wine's natural fruitiness brings a subtle complexity to the cake. Using our Merlot, with its ripe berry flavours and smooth finish, elevates this cake to a whole new level.

*This recipe was developed by passionate cook and cookbook author based in Cape Town, Sam Linsell.*

### Ingredients You'll Need For the Cake:

225g cake flour (1  $\frac{3}{4}$  cups)  
418g white granulated sugar (2 cups)  
65g good cocoa powder ( $\frac{3}{4}$  cup)  
2 tsp baking soda  
1 tsp baking powder  
1 tsp salt  
250ml buttermilk, shaken (1 cup)  
125ml vegetable oil (canola or sunflower) ( $\frac{1}{2}$  cup)  
2 large eggs at room temperature  
1 tsp vanilla extract  
1 cup Backsberg Plum Valley Merlot

### For the Chocolate Frosting:

200g dark chocolate with 70% cocoa solids  
80g salted butter  
1 tsp vanilla extract  
1 Tbsp golden syrup or corn syrup  
125 ml cream  $\frac{1}{2}$  cup  
300g icing sugar



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## How to Make It Baking the Cake

1. Place the chocolate, butter, vanilla and syrup into a double boiler and allow the chocolate to melt. Mix until everything is smooth and well incorporated.
2. Add the cream to the mixture, and then allow this to cool a bit (but not harden).
3. Add the icing sugar to a bowl and then add the chocolate mixture. Fold through to combine. Allow this to cool and set enough before whisking it with an electric beater until fluffy. You can put the bowl in the fridge until it firms up enough to whisk. If it should harden too much, heat it in a microwave for a few seconds.

## Making the Chocolate Frosting

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## Assembling the Cake

1. Place one cake layer (dome side up) on a cake plate or stand.
2. Spread a generous layer of chocolate frosting over the top.
3. Add the second cake layer, also dome side up, and cover the entire cake with the remaining frosting.
4. Decorate with fresh blackberries or chocolate shavings for an elegant finish.

## Storing Your Cake

This cake keeps well in a sealed container for up to a week. The flavours continue to develop over time, making it even more delicious after a day or two.

## Perfect for Any Occasion

Whether you're celebrating a milestone, entertaining guests, or simply indulging in a slice of decadence, this Red Wine Chocolate Cake is a showstopper. Pair it with a glass of Backsberg Merlot for the ultimate dessert experience.

Try this recipe and let us know how it turns out!  
Tag us on social media with your delicious creations.